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THANK YOU TO ASHLEY AND JOHN
for choosing to share their special day with us,

AND TO REBECCA LOVE PHOTOGRAPHY
for sharing her beautiful photos with us.

rebeccalovephotography.net
BREAKFAST SELECTIONS
BREAKFAST BUFFETS

Prices are based on one hour of service.
All buffets include coffee and tea service
(Minimum of 15 guests)

CONTINENTAL BREAKFAST BUFFET

Freshly Baked Pastries
Selection of Breakfast Breads
Sliced Fruits
Organic Yogurt
Wauwinet Granola
Imported and Domestic Cheeses
Hard-Boiled Hen’s Eggs
Assorted Fruit Juices

$36 per person

THE WAUWINET BREAKFAST BUFFET

Our Continental Buffet with the following additions:
Roasted Potatoes with Caramelized Onions

Choice of one:
Crispy Brioche French Toast
Vermont Maple Syrup
Or
Lemon and Ricotta Pancakes
Blueberry Compote and Maple Syrup

Choice of one:
Soft-Scrambled Eggs
Wauwinet Turkey Hash and Smoked Bacon
Or
Traditional Eggs Benedict
Slow-Poached Eggs, Canadian Bacon
topped with Hollandaise Sauce

$48 per person
DEPARTURE BRUNCH BUFFET

Price is based on buffet duration of one and a half hours.
(Minimum of 15 guests)

Assorted Fruit Juices
Regular and Decaf Coffee
Selection of Teas

Seasonal Fruit and Berries
Wauwinet Granola
Organic Yogurt
Fresh-Baked Pastries
Selection of Breads and Bagels

Traditional Eggs Benedict
Slow-Poached Eggs, Canadian Bacon, Hollandaise Sauce

Soft Scrambled Eggs
Cob-Smoked Bacon

Crispy Brioche French Toast
Vermont Maple Syrup

Imported and Domestic Cheeses
with Dried Fruits and Nuts

Artisan Charcuterie
Various Mustards and Pickles

Caesar Salad
Herb Croutons and Parmesan

Marinated Vegetables
Arugula and Balsamic Vinaigrette

Grilled Chicken Club Sandwiches
Brioche, Applewood-Smoked Bacon,
Vine-Ripe Tomatoes

Assorted Cakes and Tarts
Topper’s Lobster Rolls
with Meyer Lemon Mayonnaise on a Brioche Roll. Served with B&B Pickles (Supplement 15)

$62 per person
OMELET STATION
$150 attendant fee
Eggs and Omelets Made to Order Featuring
Fresh-Cracked Eggs and Egg Whites, Smoked Bacon, Country Ham, Cherry Tomatoes,
Piquillo Peppers, Caramelized Onions, Oyster Mushrooms, Cheddar Cheese and Gruyere Cheese.
$20 per person
LUNCHEON BUFFETS
Price is based on buffet duration of one-hour.
(Minimum of 15 Guests)

DELI BUFFET LUNCHEON

Mixed Greens Salad
with Toppings and Dressings
Creamy Tomato Soup
Potato Salad with Bacon and Chives
Sweet and Sour Coleslaw
Caprese Salad
Smoked Ham
Roast Beef
Turkey Breast
Assorted Sliced Cheeses
Sliced Tomato, Red Onion and Lettuce
Assorted Rolls and Breads
Brownies and Cookies
Whole Fruit

$55 PER PERSON

THE WAUWINET LUNCH BUFFET

House Baked Rolls with Butter
Potato and Leek Soup
Mixed Baby Greens
Chardonnay Vinaigrette
Marinated Tomatoes
Blue Cheese and Red Onion
Roasted Vegetable Salad
Farro and Arugula
Herb Roasted Fingerling Potatoes
Selection of Imported and Domestic Cheeses
Cookies and Brownies
Fresh Fruit Salad

Choice of Two:
(Additional entrees $10 supplement each)
Selection of our pastry chef’s favorites. Changes daily.

Roasted Organic Chicken Breast
Wild Mushroom Ragout and Madeira Jus
Braised Beef Short Ribs
Asparagus Tips and Red Wine Jus
Herb-Crusted Cod
Broccoli Rabe and Lemon and Saffron Broth
Vegetable and Mushroom Gratin
Portobello Mushrooms, Tomatoes, Eggplant, Zucchini, Parmesan and Herbs

$65 PER PERSON
GREAT POINT PICNIC BASKETS
All picnics include Cape Cod Potato Chips, whole fruit and a cookie

TOPPER’S Lobster Roll
Brioche Bun, Boston Bibb, B&B Pickles, Meyer Lemon Mayonnaise $40

Grilled Chicken Club
Cob-Smoked Bacon, Tomato, Bibb Lettuce, Mayonnaise, Brioche $30

B.L.T.
Cob-Smoked Bacon, Bartlett’s Farm Tomato, Bibb Lettuce, Mayonnaise, Brioche $18

Caprese Sandwich
Mozzarella, Tomatoes, Pesto, Balsamic Reduction, Ciabatta $28
Add Prosciutto $5

AFTERNOON TEA

Traditional Scones served with
Devonshire Cream, House-Made Fruit Preserves, Lemon Curd
Assorted Miniature Pastries
Seasonal Berries served with Whipped Cream
Assorted Tea Sandwiches

Selection of Teas including:
Earl Grey
Chamomile
Peppermint
English Breakfast
Rooibos Chai
Jasmine Green

$70 per person
BREAK SELECTIONS
A LA CARTE BREAK ITEMS

Bagels with Cream Cheese, $100 per dozen

Bagels with Cream Cheese and Smoked Salmon, $144 per dozen

Fresh-Baked Muffins and Croissants, and Cinnamon Rolls or Chocolate Croissants, $30 per dozen

Fresh Fruit, Granola and Yogurt Parfait, $5 each

Whole Fresh Fruit, $5 each

Seasonal Fruit Platter, $14 per person

Fresh Crudités Platter, $14 per person

Imported and Domestic Cheese Platter, $18 per person

House Charcuterie Platter, $20 per person

TOPPER’S Trail Mix, $20 per pound

Hand-Made Chocolates, $25 per dozen

Potato Chips, $5 each

Mixed Nuts, $34 per pound

House-Baked Brownies & Blondies, $5 each

House-Baked Cupcakes, $12 each
BUTLER-STYLE HORS D’OEUVRES
Choose 4 — Additional selections will be charged per item. One-hour duration.

COLD

Marinated Crab Salad
Mango and Cucumber on Crispy Sushi Rice

Compressed Watermelon
Goat Cheese and Lollis with Balsamic Gastrique

Truffle Deviled Eggs

Mini Lobster Tacos
Avocado and Micro Cilantro

Chicken Liver Mousse
Red Onion Relish on Toasted Brioche

Togarashi Spiced Hamachi Tartare
Yuzu Mayo on a Moo Shoo Chip

Beef Tartare
Egg Mimosa on Toasted Brioche

Smoked Bluefish Pâté
Pickled Red Onion, Radish and Celery on a Curry Lavash Cracker

Oven-Roasted Tomato
Burrata and Basil on Crostini

Sesame-Crusted Tuna
Soy Syrup and Wasabi Aioli

HOT

Wagyu Beef Meatballs
Tamarind and Soy Glaze and Toasted Sesame

Mini Lobster Crab Cakes
Dynamite Sauce

Mini Croque Madame
Smoked Ham, Gruyere and Quail Egg

Broiled Oysters
Yuzu and Nori Sabayon

Grilled Manchego Cheese
Truffle Honey and Golden Raisin Compote

Shrimp Tempura
Ponzu Sauce

Truffle and Mushroom Cappuccino

Parmesan Hushpuppies
Fig Jam and Crispy Prosciutto Ham

Tarte Flambé with Bacon
Onions and Crème Fraîche

Mushroom and Goat Cheese Flatbread
Caramelized Onions

$40 PER PERSON
RECEPTION SELECTIONS
RECEPTION PLATTERS

ARTISAN CHEESES
Imported and domestic cheeses
Served with seasonal fruits
Carr’s crackers and French bread
$18 per person

ARTISAN CHARCUTERIE
Fine terrines, cured meats and pâtés
Served with various mustards, pickles
Country bread
$20 per person
**ACTION STATIONS**
$150 attendant fee
Minimum of 20 guests

**SEASIDE RAW BAR**
Served with Lemon Wedges, Cocktail Sauce and Mignonette Sauce

East Coast Oysters, $5 each
Local Littleneck Clams, $5 each
Poached Jumbo Shrimp, $5 each
Also available at $29 per person

**Raw Bar Additions:**
All served with Crispy Wonton Chips

- Lobster Salad, $18 per person
- Crab “Louie”, $15 per person
- Tuna Tartare, $15 per person
- Scallop Ceviche, $18 per person

**POTATO MARTINI BAR**
Featuring classic Yukon Gold potato puree
Roasted garlic mashed Red Bliss potatoes
Maple sweet potato puree

**Toppings to include:**
Whipped butter, chopped bacon, cheddar cheese, blue cheese, chives, sour cream, marinated mushrooms, Bordelaise sauce, spiced pecans, and cinnamon butter

- Truffle Potatoes *(4 Supplement)*
- Sautéed Shrimp *(6 Supplement)*

$28 per person

**LETTUCE WRAP STATION**
Shredded duck confit
Poached shrimp

**Additional items:**
Shredded carrot, toasted peanuts, crispy onions, avocado, cilantro, chopped chili, hoisin sauce and sweet and sour fish sauce.
All wrapped to order in Bibb lettuce

$30 per person
BRUSCHETTA STATION
Garlic-rubbed Toasted Baguette
Topped to order with Marinated Tomatoes, Roasted Eggplant, Imported Prosciutto,
Fresh Basil, Sautéed Mushrooms, Mozzarella, Goat Cheese and Brie Cheese
$23 per person

CHEESE FONDUE STATION
Melted Gruyere, Emmental and Raclette Cheeses
flavored with a hint of Kirsch and White Wine.
Served with French Bread, Marble Potatoes, Cherry Tomatoes, Asparagus Spears & Apples
$30 per person

SLIDER STATION
Red-Wine Braised Pulled Short Ribs and Pulled Buffalo Chicken served on miniature Brioche Buns.
Toppings include Marinated Mushrooms, Pickled Red Onions, Applewood-Smoked Bacon Bits, Cheddar
Cheese & Blue Cheese
$28 per person | Price based on three pieces per guest

TARTARE STATION
Beef, Tuna & Cured Salmon Tartare are served in Martini Glasses. Toppings include Red Onion,
Chives, Capers, Cornichons, Micro Cilantro, Marinated Cucumbers, Dynamite Sauce, Wasabi Crème Fraiche, Ponzu & Horseradish Cream
$40 per person

CAVIAR STATION
Wild American Hackleback, Royal White Sturgeon, Siberian Sturgeon or Royal Osetra served with Egg Yolks, Egg Whites, Minced Red Onion, Crème Fraiche, Toast Points & Potato Blinis
Market Price

ANTIPASTO STATION
Sliced Prosciutto, Salami, Capicola, Hard and Soft Cheeses, Marinated Artichoke Hearts, Roasted Peppers, Marinated Mushrooms, Various Pickles, Served with Baguette and Crackers
$25 per person
DINNER SELECTIONS
TOPPER’S LOBSTER BAKE

For groups of 20 or more
Prices are based on buffet duration of one and a half hours.

Mixed Greens Salad
Chardonnay Vinaigrette

Tomato Salad
Red Onion and Blue Cheese

Creamy Clam Chowder

Split Steamed 1 ¼ Pound Lobster
($20 supplement for shelled lobster)

Herb-Marinated Grilled Chicken or Petite Filet ($28 pp)

Steamed Local Littleneck Clams
Linguica Sausage

Sautéed Green Beans
Onions and Bacon

Roasted Fingerling Potatoes

Corn on the Cob

Topper’s Brown Bread

Strawberry Shortcake
Whipped Cream

$130 PER PERSON
(One 1¼ pound lobster per person)

$150 PER PERSON
(One 2 pound lobster per person)
**FIRST COURSE**

Selection of one per course
Tables side Choice supplement of $20 per person per additional selection

**APPETIZERS**

- **Lobster and Crab Cakes**
  Roasted Corn Relish, Mustard Crème Fraiche

- **Pan-Seared Diver Scallops**
  Truffle and Parmesan Risotto, Petit Greens, Brown Butter Emulsion

- **Poached Local Farm Egg**
  Wild Mushroom Fricassee, Parmesan, Creamy Herb Polenta, Red Wine Reduction

- **Seared Yellowfin Tuna**
  Cucumber, Pickled Daikon, Seaweed Rice, Charred Shishito Salsa Verde

- **Black Pepper Cavatelli**
  Poached Lobster, Blue Crab, Meyer Lemon, Butter, Bottarga ($15 supplement)

**SEASONAL SALADS**

- **Organic Greens**
  Shaved Carrots, Oven Dried Tomatoes
  Goat Cheese, Champagne Vinaigrette

- **Baby Arugula**
  Roasted Beet and Blue Cheese Tart
  Marinated Asian Pears, Candied Pecans

- **Heirloom Tomatoes**
  Local Burrata Cheese, Balsamic Gastrique, Various Basils (July-September)

- **Green and White Asparagus**
  Prosciutto, Watercress, Brioche Croutons, Parmesan, Truffle Aioli

- **Frisee and Endive Salad**
  Blue Cheese, Honey-Poached Cranberries
  Pickled Fennel, Crispy Onions

**SEASONAL SOUPS**

- **Creamy Lobster Bisque**
  Poached Lobster, Crème Fraiche, Chive Oil

- **English Pea Soup**
  Crème Fraiche, Mint, Shaved Radish
  (April-June)

- **Roasted Tomato Soup**
  Roasted Garlic Cream, Tarragon Oil, Herb Croutons
  (July-September)

- **Roasted Butternut Squash Bisque**
  Pink Lady Apple, Roasted Chestnuts, Sage
  (September-October)
**ENTRÉE CHOICES**

Selection of one per course  
Tablesider Choice supplement of $30 per person per additional selection

**FISH ENTRÉES**

- **Herb-Crusted Atlantic Halibut**  
  Olive Oil Mashed Fingerling Potatoes, Broccoli Rabe, Oven-Dried Tomatoes, Lemon & Saffron Broth

- **Grilled Block Island Swordfish**  
  Cannellini Bean and Piquillo Pepper Ragout, Swiss Chard, Linguica, Sauce Vierge

- **Butter-Poached Maine Lobster**  
  Glazed Asparagus, Truffle Potato Puree, Champagne and Citrus Sabayon  
  (Supplement $10)

- **Miso-Glazed Roasted Salmon**  
  Scallion Rice, Braised Baby Bok Choy, Ginger & Citrus Beurre Blanc

**MEAT ENTRÉES**

- **Roasted Gianonne Chicken Breast**  
  Anson Mills Heirloom Grits, Cipollini Onions, Haricots Vert, Morel Mushroom Sauce

- **Braised Pineland Farms Beef Short Ribs**  
  Smoked Potato Puree, Roasted Baby Carrots, Creamed Spinach, Huckleberry Jus

- **Grilled Berkshire Pork Chop**  
  Sweet Potato Puree, Dried Fig Compote, Braised Swiss Chard, Whole Grain Mustard Jus

- **Roasted Prime Beef Filet**  
  Potato Gratin, King Trumpet Mushrooms, Glazed Asparagus Bouquet, Bordelaise Sauce  
  (Supplement $10)

**VEGETARIAN ENTRÉES**

- **Slow-Roasted Eggplant**  
  Herb and Parmesan Polenta, Broccoli Rabe, Mushroom “Bolognese”, Gremolata

- **Seasonal Wild Mushroom Risotto**  
  Roasted Jumbo Green Asparagus, Hazelnuts, Parmigiano Reggiano Emulsion

**DUET ENTRÉE OPTIONS**  
*Supplement $20*

- **Roasted Prime Beef Tenderloin and Butter-Poached Maine Lobster**  
  Truffle Potato Puree, Glazed Asparagus, Sauce Bordelaise, Champagne and Citrus Sabayon

- **Roasted Gianonne Chicken and Sautéed Black Tiger Prawns**  
  Wild Mushroom Risotto, Green Asparagus, Hazelnuts, Parmigiano Reggiano Emulsion

- **Pan-Seared Diver Scallops and Braised Beef Short Ribs**  
  Smoked Potato Puree, Roasted Baby Carrots, Creamed Spinach, Red Wine Jus

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**$120 PER PERSON**  
3 Courses

**$140 PER PERSON**  
4 Courses
DESSERT SELECTIONS
Selection of one per group, per course
Supplement of $10 per person per additional selection

A SEASONAL SELECTION BY TOPPER’S PASTRY CHEF
Or

WEDDING CAKE
The Wedding Cake Can Be Substituted as the Third Course.

Wedding Cakes, Cupcakes, and Other Baked Goods Are Available Through Our Pastry Department. Please Contact Your Event Manager for More Information.
The Hotel Will Cut and Serve the Cake with Berry Compote or Vanilla Ice Cream.

$3 Per Person Cake-Cutting Fee Applies for Any Cake Brought In From an Off-Property Vendor
AFTER-DINNER SELECTIONS
LATE BITES

Cheeseburger Sliders

Buffalo Chicken Sandwiches
Blue Cheese Dressing, Celery Root Slaw

Mini Lobster Rolls
Brown Butter Mayonnaise ($5 supplement)

Grilled Manchego Cheese Sandwiches
Truffle Honey, Golden Raisin Compote

Lobster and Crab Cake Sliders
Mustard Cream

Priced by the piece | $10 dollars each

BEACH FIREPIT

$500 Firepit Fee
Includes supplies, staff and town permit
Available weather permitting till 11 p.m. Daily

S’mores:
Milk Chocolate, Graham Crackers, Marshmallows
Extra-Long Skewers

$18 per person
BEVERAGE SELECTIONS
NON-ALCOHOLIC BEVERAGES
$25 per person for the duration of your event.
Please let your planner know the exact number of non-drinkers or underage guests.

A La Carte Beverages
Assorted Pepsi Products $5.50 each
Still Water $5.50 sm / $10.50 lg
Sparkling Water $5.50 sm / $10.50 lg
Iced Tea $24 per ½ gallon
Apple, Cranberry or Tomato Juice $24 per ½ gallon
Freshly Squeezed Orange Juice or Grapefruit Juice $24 per ½ gallon

Coffee and Tea
Lavazza Coffee & Decaf and Tea Forte Selections, $69 per gallon
Coffee-to-Go: Boxed Lavazza Coffee or Decaf, $42 per ½ gallon
Includes cups, stirrers, sugars and creamers
BAR PACKAGES

PREMIUM BAR PACKAGE

Consumption Bar at $16 per drink
Or 5-hour Package Bar $100 per person
Additional $23 per person for any additional hours
5-hour continuous minimum for open bar package
$500 minimum spend applies for any bar package
$150 bartender set-up fee per bartender (up to 2 bars)
$200 per set-up for more than 2 bars.

Included in Premium Bar:
- Vodka: Ketel One
- Gin: Tanqueray
- Rum: Goslings
- Tequila: Espolon Silver
- Bourbon: Maker’s Mark
- Scotch: Glenlivet $12
- Cordials: Aperol

WELL BAR PACKAGE

Consumption Bar at $14 per drink
Or 5-hour Package Bar $85 per person
Additional $20 per person for any additional hours
*5-hour continuous minimum for open bar package
$500 minimum spend applies for any bar package
$150 bartender set-up fee per bartender (up to 2 bars),
$200 per set up for more than 2 bars.

Included in Well Bar:
- Vodka: Tito’s
- Gin: Highclere Castle
- Rum: Bacardi Silver
- Tequila: Bribón Blanco
- Bourbon: Buffalo Trace
- Scotch: Johnnie Walker Red

CONSUMPTION BEER

at $8 per drink (choose 3)

- Stella Artois
- Harpoon IPA
- Nantucket Cisco Brewery
- Whale’s Tale Pale Ale
- Gripah Grapefruit IPA
- Shark Tracker Lager

LOCALS ONLY BLOODY MARY BAR

Add to any bar package or have on its own
Consumption Bar at $16 per drink
Nantucket Bloody Mary Mix
Triple Eight Vodka, Plain and Flavored

MIMOSA AND BELLINI BAR

Add to any bar package or have on its own
Consumption Bar at $16 per drink
House Prosecco
Selection of Chilled Juices and Purées
SIGNATURE DRINKS

One Half-Hour Duration
Please select one item which will be butler-passed, or create your own tray-passed signature drink!

Nantucket Red
Prosecco, Cranberry Juice

ACKellini
Prosecco, White Peach Puree
   Hint of Raspberry

Nantucket Mule
Cranberry-Infused Vodka, Ginger Beer,
   Cranberry Juice, Lime

Dark and Stormy
Dark Rum, Ginger Beer, Simple Syrup, Lime

Venice Spritz, on the Rocks
Aperol, Prosecco, Fresh Squeezed Orange Juice
BANQUET WINE LIST

Our Sommelier will be happy to assist you with wine selections for your event. All wines are charged by the bottle on consumption and are not included in our bar package pricing.

All wines are subject to change based upon availability and vintage.

CHAMPAGNE AND SPARKLING WINES

Krug, Brut Grande Cuvée Champagne, France $275
Veuve-Clicquot, Brut Champagne, France, 2012 $215
Laurent Perrier, Brut, Champagne, France $130
Domaine de Sousa, Brut Rose, Champagne, France $150
Roederer Estate, Brut, Anderson Valley, California $75
Lucien Albrecht, Crémant d’Alsace Brut Rosé, Alsace, France $65
Joie by Bisol, Prosecco di Valdobbiadene DOCG, Italy $56

WHITE WINES

Pinot Bianco/Grigio —
Borgo M, Delle Venezie, Friuli-Venezia, Italy $56

Sauvignon Blanc —
Merry Edwards, Napa, California $95
Celestin Blondeau, Sancerre, Loire, France $80
Chateau Ducasse, Bordeaux Blanc, France $65
Wither Hills, Marlborough, New Zealand $50

Chardonnay —
Far Niente, Napa, California $155
Penfolds, Bin 311, S.E. Australia $85
Bravium, Russian River, California $65

White Burgundy —
Morey-Coffinet, Chassagne-Montrachet, Burgundy, France $175
J.J. Vincent, Marie Antoinette, Pouilly Fuisse, France $80
Jean-Pierre Grossot, Chablis, Burgundy, France $70

ROSÉ WINES

Domaines Ott, Chateau Romassan, Bandol, France $130
Commanderie de Peyrassol, La Croix des Templiers, Côtes de Provence, France $65

RED WINES

Zinfandel —
Ridge, East Bench, California $75

Pinot Noir —
Penner Ash, Willamette Valley, Oregon $110
Davis Bynum, Jane’s Vineyard, Russian River, California $75
Broadley Vineyards, Willamette Valley, Oregon $65

Italian Red —
Barbi, Brunello di Montalcino, Tuscany, Italy $150
D. Conterno, Baluma, Nebbiolo, Piedmont, Italy $80
Nino Negri, Valtellina Quadrio, Piedmont, Italy $65

Cabernet Sauvignon —
Bella Union by Far Niente, Napa, California $165
Leviathan, California $120
RouteStock, Route 29, Napa, California $85
Gravel Bar, Columbia Valley, Washington $65

Merlot —
Duckhorn, Napa, California $140
Alexander Valley Vineyards, Alexander Valley, California $65

Burgundy —
Marcel Lapierre, Morgon, Cru, Gamay, Burgundy, France $110
O. Leflaive, Cuvee Margot, Bourgogne Pinot Noir, Burgundy, France $96

Bordeaux —
Château d’Aiguilhe, Cotes Du Castillon, Bordeaux, France $85

Rhône —
Megaphone, Cotes de Ventoux Rouge, Rhone, France $75
CEREMONY FEE AND FACILITY RENTAL

Included up to 90 guests are, among other things: ceremony location and preparation, any and all silverware, serving plates, china/dining plates, glasses, Topper’s linens, votive candles, salt/pepper shakers (excluding any special linens, chargers or other decorative items that the group may elect to rent from outside vendors). Any groups over 90 guests will need to supplement all service items with rentals. For tented events (weddings or other groups on the lawn in a tent), groups must supply all their own rental china/glass/silver, etc.; for the evening regardless of the size of the group.

EXCLUSIVE WHOLE-HOUSE WEEKEND

To accommodate groups over 90 guests, a whole-house buyout is required. This includes, but is not limited to, all rooms, all function space, and a rented tent for group’s exclusive use (at the group’s expense). The entire property and food and beverage outlets will be closed to the public during the duration of the wedding day. Should the group decide to host additional on-site events over the course of the weekend, food and beverage outlets will be closed to the public during that time. Start the weekend off with a welcome dinner and end the weekend with a wonderful Sunday brunch! Minimum stay requirements apply for the Inn.

BAR SET-UP FEE

A fee of $150 is added to any banquet or function requiring its own bar set-up. Minimum number of bars is decided by the Conference Service Manager based on guest count. Additional bar set-ups are available upon request: $150 each for first 2 bars and $200 each for more than 2 bars.

SERVICE FEES

A 15% service charge is added to all functions for payment to the hourly paid wait staff, service employees and service bartenders. An administrative fee of 7.5% is added to all function and event orders. The administrative fee is not a tip or service charge for wait staff, service employees and service bartenders, and is subject to 7% Massachusetts State and local sales tax. Prices are subject to change.

MUSIC

Unamplified music is permitted outdoors for the ceremony. Amplified music is permitted on the Terrace up until 10:00 p.m., which is Nantucket Town’s Ordinance stipulation of conclusion of amplified music in an outdoor location. In the case of a “Whole House” event, music can continue indoors till 1:00 a.m.

GUARANTEES

A firm guarantee of guests attending must be received by the Catering Office at least 72 hours in advance of the function date. If a guarantee is not provided, the original count, provided at time of booking, will serve as the guarantee. The Group will be charged for the guarantee or the exact count, whichever is higher.

AMENITY DELIVERY

The Resort will accept welcome amenities for guests for in-room delivery only. There will be a delivery fee of $3 per delivery to each guest room of welcome amenities, including gift baskets, gift bags, and welcome letters.

SHIPPING AND PACKAGES

Any and all packages and/or equipment shipped in advance by the Group to the Resort must be clearly labeled with the guest/recipient’s name, the group name, and the date of the guest/recipient’s arrival.
FUNCTION SPACES

**TOPPER’S**
Indoor Space, Heat/AC
Set up: Existing, Banquet, Conference, U-Shape, and Classroom
Max Capacity: 60 Guests

**TOPPER’S Room**
Indoor Space, Heat/AC
Set up: U-shape, Conference, Banquet
Max Capacity: 30 Guests

**Sunroom**
Indoor Space, Heat/AC
Set Up: Banquet, Conference
Max Capacity: 16 Guests

**Bayview Deck**
Outdoor Space
Set Up: Existing, Banquet

**Bayview Terrace**
Outdoor Space
Set Up: Existing,
Max Capacity: 20 Guests

**Zen Deck**
Outdoor Space
Set Up: Ceremony, Banquet
Max Capacity: 40 Guests

**Lawn Tent**
(Rented by Group, Whole House Required)
Outdoor Space, Heat
Set Up: Banquet, Conference, U-Shape, Classroom
Max Capacity: 200 Guests

Additional Meeting and Event space available, including: Beach, Private Boat Charters and the Wauwinet Woody! All rental space rates are based on Availability, Season, and Hotel Occupancy.