THE PERFECT COMBINATION OF ROMANTIC AND ATLANTIC.
ALL WEDDINGS AT THE WHITE ELEPHANT INCLUDE:

- Detailed planning with our team of wedding experts from booking to day of execution
- Preferential guest room rates for attendees, based on availability
- Onsite waterfront wedding ceremonies
- Onsite wedding ceremony rehearsals
- White garden chairs for ceremony and reception seating
- China, flatware, glassware, tables and floor-length white linens
- Personalized menu cards
- Votive candles for cocktail and dining tables
- Complimentary sparkling wine for toast
- Restaurant-style culinary presentation and service
- Vegetarian and gluten-free options available
- Cake-cutting and plating
BRANT POINT PACKAGE

Four Passed Hors d’Oeuvres (selections on page six)
Sparkling Wine Toast
Assorted Breads and Butter
First Course
Entrée Course
Wedding Cake
(Provided by outside vendor)

$185 per person
FIRST COURSE
(choose one)

Caesar Salad
Romaine Leaves, Baby Kale, Shaved Parmesan, Croutons & Caesar Dressing

Beet Salad
Roasted, Pickled & Raw Purple & Golden Beets, Quinoa, Avocado, Goat Cheese, Candied Walnuts, Miso Vinaigrette (V)

New England Clam Chowder

Tomato & Burrata Salad
Arugula, Aged Balsamic, Basil (GF/V)

SEASONAL SPRING/SUMMER OPTIONS

English Pea Soup
Crispy Pancetta Lardons, Chive Crème Fraîche, Snap Pea Salad (GF)

Spring Vegetable Harvest
Seasonal Vegetables, Hummus, Puffed Rice, Tahini Vinaigrette (GF/Vegan)

Asparagus & Prosciutto Salad
Marinated Mushrooms, Pickled Ramps, Parmesan, Local Honey, Lavender Vinaigrette (GF)

SEASONAL FALL OPTIONS

Sweet Potato Soup
Bacon & Maple Jam, Cinnamon Crème Fraîche (GF)

Butternut Squash & Pearl Barley Risotto
Duck Confit, Pomegranate Molasses, Toasted Pepitas

Roasted Fall Vegetable Salad
Warm Farro, Pickled Seasonal Apples, Cashew Nuts

Craisins & Lemon Vinaigrette (Vegan)

ENTRÉE COURSE
(choose two; advance counts required)

Roasted Chicken Breast
Truffle Potato Puree, Balsamic Glazed Heirloom Carrots, Grain Mustard, Chicken Jus (GF)

Red Wine Braised Short Ribs
Roasted Fingerling Potatoes, Caramelized Onion & Bacon, Asparagus, Gremolata (GF)

Roasted Halibut Fillet
Saffron Mashed Potatoes, Asparagus, Lobster, Grilled Corn Vinaigrette (GF)

Atlantic Salmon Fillet
Cassoulet with Citrus Crumb, Creamy White Bean, Leek, Clam & Bacon

WEDDING CAKE
(Provided by outside vendor)

Plated & Served with Fresh Berry Compote
Lavazza Coffee & Rishi Tea Service

$185 PER PERSON
SANKATY PACKAGE

Four Passed Hors d’Oeuvres (selections on page six)
Domestic and Imported Cheese Display
Sparkling Wine Toast
Assorted Breads and Butter
First Course
Entrée Course
Wedding Cake
(Provided by outside vendor)

$210 per person
**FIRST COURSE**
(choose one from below or any one from the Brant Point Package or Seasonal Options)

- **Thai-Style Crab Cake**
  Asian Slaw & Spicy Aioli

- **Caramelized Cauliflower Panna Cotta**
  Fresh & Pickled Vegetables, Brown Butter Crumb Cherry Gastrique

- **Tomato & Burrata Salad**
  Arugula, Aged Balsamic, Basil (GF/V)

- **Seafood Ceviche**
  Shrimp, Scallops, White Fish, Red Onion, Cucumbers, Jalapeños, Avocado (GF)

- **Lobster Risotto**
  Wilted Baby Spinach, Lemon, Parmesan & Mascarpone (GF)

**ENTRÉE COURSE**
(choose two, advance counts required)

- **Roasted Chicken Breast**
  Truffle Potato Puree, Balsamic Glazed Heirloom Carrots, Grain Mustard, Chicken Jus (GF)

- **Roasted Halibut Fillet**
  Saffron Mashed Potatoes, Asparagus, Lobster, Grilled Corn Vinaigrette (GF)

- **Roasted Beef Tenderloin**
  Potato Puree, Port-Braised Cipollini Onions, King Oyster Mushroom, Watercress Puree, Truffle Red Wine Sauce (GF)

- **Braised Lamb Shank**
  Beluga Lentils, Tomato & Eggplant Caponata (GF)

- **Butter Poached Lobster Tail**
  Chorizo & Potato Hash, Creamy Corn, Lemon Butter Clam Sauce (GF)

- **Marinated & Grilled Ahi Tuna (served rare)**
  Tomato Panzanella Salad, Basil Oil

**WEDDING CAKE**
(Provided by outside vendor)

- Plated & Served with Fresh Berry Compote
- Lavazza Coffee & Rishi Tea Service

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$210 PER PERSON
**SURF & TURF DUO PLATES:**

($20 supplemental fee for addition of a duo plate as an entrée option)

- **Beef Tenderloin & De-Shelled Lobster Tail**
  Creamy Truffle Gnocchi, Asparagus, Snap Peas, Sun-Dried Tomato Vinaigrette

- **Roasted Chicken Breast & Espelette Pepper Swordfish Kebab**
  Toasted Fregola Sarda, Peperonata Olive Tapenade

- **Beef Tenderloin & Bacon-Wrapped Scallops**
  Cauliflower, Corn & Mushroom Risotto, Caramelized Fennel, Maple Jam, Red Wine Jus (GF)

- **Butter-Poached Halibut & Roasted Beef Tenderloin**
  Saffron Pilaf, Seasonal Squash, Ginger & Thyme Butter Sauce (GF)
PASSED HORS D’OEUVRES
(choose four)

CHILLED HORS D’OEUVRES

Steak Tartare Taco, Black Garlic, Truffle Aioli (GF)
Scallop Ceviche, Wakame & Avocado
Lobster Cornet, Caviar (GF)
Tuna Poké, Crispy Wonton
Cured Hamachi, Pickled Cucumber, Sriracha Aioli
Chilled Asparagus Soup Shooters
Parmesan Wafer (GF)
Truffle Deviled Eggs (GF)
Oyster Shooters, Tomato Water & Horseradish (GF)
Chicken Liver Mousse, Maple Bacon
Toasted Brioche
Duck Rillettes, Pickled Mustard, Onion Jam Rice Cracker (GF)
Open-Faced Lobster Club Sandwich
Pickled Watermelon, Fennel & Orange Slaw
Fennel Pollen (Vegan/GF)
Roasted Golden Beets, Beet Hummus, Pomegranate Molasses (Vegan/GF)

WARM HORS D’OEUVRES

Fried Oyster, Sauce Gribiche
Tempura-Fried Cauliflower, Curry & Lime Aioli (V)
Arancini, Mozzarella & Basil Pesto, Parmesan (V)
Mini Crab Cakes, Lemon Aioli
Duck Confit & Gruyere Croque Monsieur, Tomato Jam
Braised Beef Short Rib Tartlet, Celery Root, Brown-Butter Crumb
Crab & Chili Pepper Fritter, Charred Corn Remoulade
Gruyère Gougères, Foraged Mushrooms, Sweet Onion & Mornay Sauce (V)
Lamb & Beef Kofta, Lentil Hummus
Moroccan-Spiced Chicken Skewers, Harissa Aioli (GF)
Warm Grilled Octopus, Olives Peperonata Puree (GF)
Prosciutto & Blue Cheese Medjool Dates (GF)
RECEPTION ENHANCEMENTS

Seaside Raw Bar
Poached Jumbo Shrimp, East Coast Oysters, Littleneck Clams, Lemon Quarters, Cocktail Sauce & Mignonette
$32 per person, $150 Attendant Fee

Raw Bar Enhancements
Chef's Daily Ceviche Creation, add $5 per person
Tuna Tartare, add $5 per person
Lobster Salad, add $6 per person

Platter of Poached Lobster Tail & Shrimp Skewers
Poached and Chilled Lobster, Shrimp & Cherry Tomatoes, Avocado & Horseradish Mayo
$19 per skewer

Imported and Domestic Cheeses
Assorted Crackers, Baguettes & Dried Fruit
$12 per person

New England Charcuterie Display
$15 per person

Seasonal Crudités with Assorted Dips
$10 per person

Mezze Platter
Chickpea Hummus, Baba Ganoush, Stuffed Grape Leaves, Feta Cheese, Marinated Olives, Grilled Artichokes, Tabouleh & Pita Chips
$10 per person

Sushi Platters
(choose three types of rolls)
$195 (50 pieces)
$375 (100 pieces)

The Nantucket - “Our version of the California roll”
Toasted Sesame, Crab Meat, Spicy Mayo, Carrots, Cucumber, Avocado, Tobiko, Sweet Thai Chili

The Brant Point - Lobster, Butter Lettuce, Wakame, Asparagus, Tempura Crunch, Yuzu Vinaigrette

The Sankaty - Spicy Ahi Tuna, Grilled Scallions, Cucumber, Carrots, Avocado, Sriracha Mayo, Crispy Wonton

The Gray Lady – Citrus-Marinated Scallops, Crispy Leeks, Cucumber, Carrots, Ponzu, Tobiko

The Bartlett Farm - Miso Soy Grilled Tofu, Seasonal Vegetables, Sriracha Mayo, Finger-Lime Caviar

Stumps Pond - Teriyaki Glazed Salmon, Charred Scallion Cream Cheese, Pickled Red Onion, Cucumber, Carrots, Tobiko, Tempura Crunch
DESSERT ENHANCEMENTS

Cheese Course
Triple Cream Brie, Great Hill Blue, Herbed Goat Cheese, Aged White Cheddar, Dried Fruits, Local Nantucket Honey, Cranberry Walnut Crackers
$15 per person

Specialty Coffee Bar
$18 per person, $150 barista fee

Dessert Buffet
Chocolate-Covered Strawberries, Seasonal Mini Desserts, Mini Pastries, Specialty Cupcakes, Assorted Mini Cookies
$22 per person

Ice Cream Sundae Bar
Vanilla Ice Cream, Double Fudge Brownies, Hot Fudge, Caramel, Chopped Walnuts, Sliced Strawberries, Bananas, Cherries, Whipped Cream, Root Beer
$22 per person, $150 attendant fee

Late-Night Bites
(choose two; butler-passed for ½ hour)
Mini Monte Cristos, Mini Cheeseburgers, Crab Cake Sliders, Tomato Soup Shooters & Grilled Cheese, Truffle Parmesan French Fries or Chocolate Truffles
$22 per person, two selections
SIGNATURE DRINKS

30 minutes' duration - $16 each
Please select one item which will be butler-passed or create your own tray-passed signature drink!

Nantucket Red
Prosecco, Cranberry Juice

The White Elephant
Olmeca Altos Plata Tequila, Coconut, Pineapple, Lime, Thai Chili

Mid-Summer Solstice
Hendrick’s Mid-Summer Solstice Gin, Elderberry, Lemon, Agave, Soda

French 75
Elephant Gin, Prosecco, Simple Syrup, Lemon

Blueberry Lemonade
888 Blueberry Vodka, Lemonade, Soda

Nantucket Mule
888 Cranberry Vodka, Ginger Beer, Cranberry Juice, Lime

Dark and Stormy
Gosling’s Dark Rum, Ginger Beer
PREMIUM BAR
Consumption Bar at $15 per drink
or 5-hour Package Bar $75 per person
$500 minimum spend applies for any bar package
$150 bartender set-up fee per bartender (up to two bars)

Included in Premium Bar:
Vodka: Tito’s, Absolut Citron Gin: Beefeater
Rum: Bacardi Silver Tequila: Altos, Silver
Whiskey and Bourbon: Seagram’s V.O. & Buffalo Trace Scotch: Dewar’s White Label
Consumption Beer at $9 per drink Domestic Beers: Bud Light, Budweiser
Microbrews: Whale’s Tale Pale Ale, Shark Tracker

LUXURY BAR
Consumption Bar at $16 per drink
or 5-hour Package Bar $85 per person
$500 minimum spend applies for any bar package
$150 bartender set-up fee per bartender (up to two bars)

Included in Premium Bar:
Vodka: Ketel One, Ketel Citroen Gin: Hendrick’s
Rum: Plantation 3 Stars Tequila: Casamigos Silver
Whiskey and Bourbon: Crown Royal, Maker’s Mark Scotch: Glenlivet 12
Cordials: Grand Marnier, Baileys Consumption Beer at $9 per drink
Imported Beers: Stella Artois, Heineken
Microbrews: Whale’s Tale Pale Ale, Shark Tracker
# WINE LIST
(charged per bottle on consumption)

## BUBBLES
- Roederer, Brut, Anderson Valley, California $74
- Zonin, Prosecco, Veneto, Italy $59
- Lucien Albrecht, Brut, Rosé, Crémant d ‘Alsace, France $74
- Laurent-Perrier, Brut, Champagne, France $135
- J. Lassalle, “Premier Cru Preference,” Brut, Reims, France $119
- Schramsberg, Blanc de Blanc, Napa Valley $94
- Louis Roederer, “Collection 242”, Champagne, France $139

## WHITE WINES
- Andrew Rich, Sauvignon Blanc, Willamette Valley $69
- Bravium, Chardonnay, Russian River Valley $62
- Blondeau, Sauvignon Blanc, Sancerre, France $74
- Salvalai, Pinot Grigio, Veneto, Italy $54
- Chalk Hill, Sonoma, Chardonnay, Sonoma County, California $69
- Domaine de la Fruitière, Muscadet, Loire, France $59
- Domaine Guy Saget, “La Petite Perrière,” Sauvignon Blanc, Loire, France $59
- Echo Bay, Sauvignon Blanc, Marlborough, New Zealand $59
- Flowers, Chardonnay, Sonoma Coast, California $99
- Frog’s Leap, Sauvignon Blanc, Napa Valley $74
- J.J. Vincent et Fils, Bourgogne Blanc, Burgundy, France $69
- Joseph Drouhin, Saint-Véran, Burgundy, France $69
- Terras Gauda, Albariño, Rias Baixes, Spain $59
- Truchard Vineyards, Chardonnay, Carneros, California $79
- William Fevre, “Champs Royaux”, Chablis, France $74

## ROSÉ WINES
- ACK, Côtes de Provence, France $69
- Coteaux d’AIX, Côtes de Provence, France $69
- Guy Saget, “La Petite Perriere,” Loire Valley, France $59
- Miraval, “Studio,” Côtes de Provence, France $64

## RED WINES
- Bodega Chacra, “Barda”, Pinot Noir, Argentina $69
- Chateau de Beaucastel, “Coudolet,” Rhone, France $89
- Chateau Larose-Trintaudon, Haut-Medoc, Bordeaux, France $69
- Decoy, Cabernet Sauvignon, Sonoma, California $69
- Duckhorn, Merlot, Napa Valley, California $99
- Duckhorn, Cabernet Sauvignon, Napa Valley $125
- En Route, Russian River Valley $139
- Etude, Pinot Noir, Carneros, California $94
- Far Niente, “Post & Beam”, Cabernet Sauvignon, Napa Valley $99
- Finca DeCero, Cabernet Sauvignon, Argentina $55
- Jordan, Cabernet Sauvignon, Alexander Valley $125
- Justin Girardin, Bourgogne Rouge, Pinot Noir, Burgundy, France $64
- Lyric by Etude, Pinot Noir, Santa Barbara, California $69
- Obsidian Ridge, Cabernet Sauvignon, Red Hills, Napa Valley, California $95
- Ornellaia, “Le Volte”, Super Tuscan, Tuscany Italy $79
- Volver, Crianza, Tempranillo Blend, La Mancha, Spain $64
- Wentworth, Pinot Noir, Anderson Valley, California $99