

THE WAUWINETSM
CATERING MENU

EXECUTIVE CHEF KYLE ZACHARY
The Wauwinet TOPPER'S | Nantucket, MA

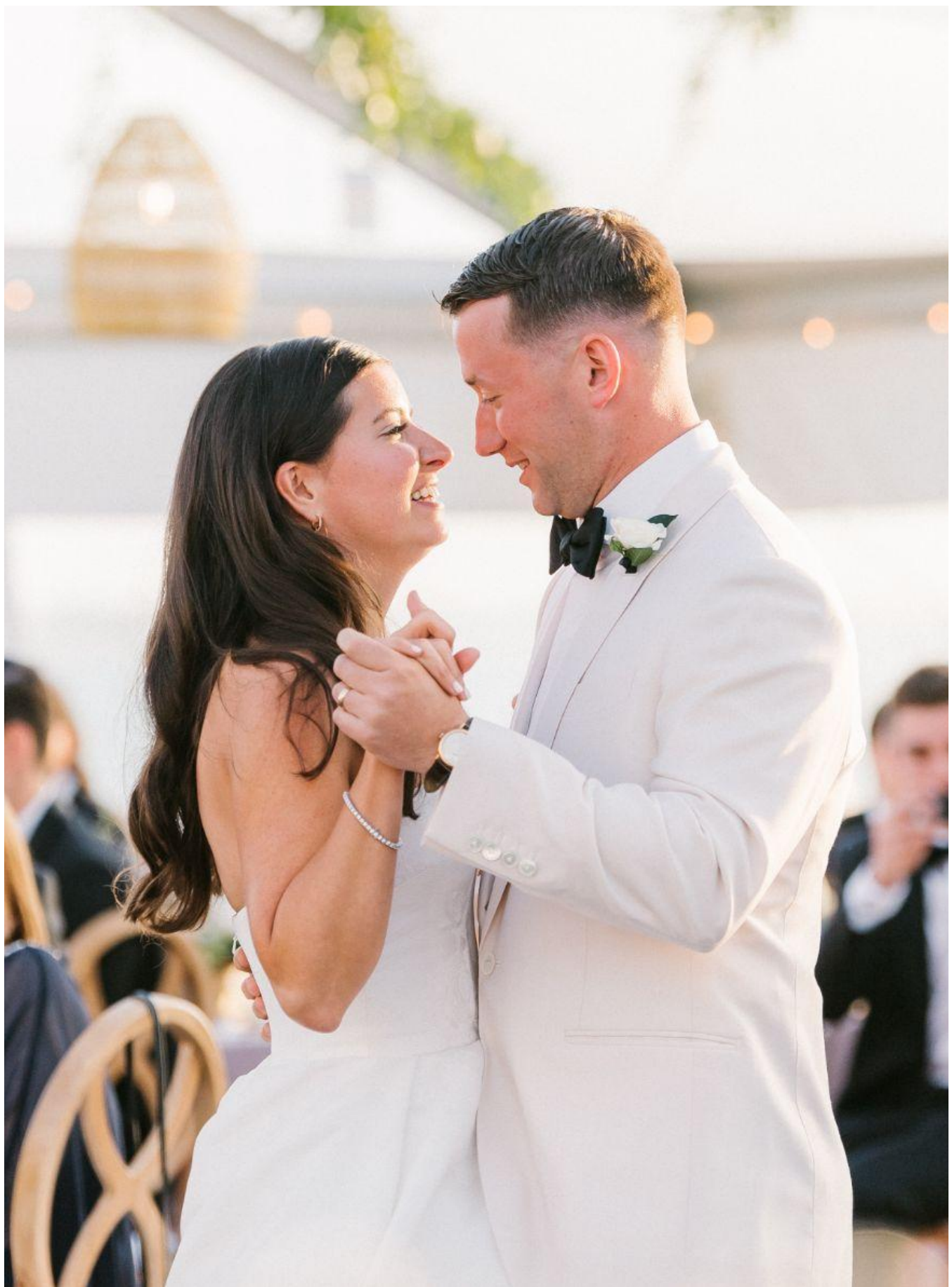


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THANK YOU TO ASHLEY AND JOHN
for choosing to share their special day with us,
AND TO REBECCA LOVE PHOTOGRAPHY
for sharing her beautiful photos with us.
rebeccalovephotography.net

A photograph of a woman from the back, wearing a white, strapless, form-fitting dress. Her hands are placed on her hips/waist. She is wearing a gold chain bracelet on her right wrist and a diamond ring on her left ring finger. The background is softly blurred, showing what appears to be an indoor setting with warm lighting.

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





LUNCH SELECTIONS

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 Fraiche

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 *(Supplement \$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)

PLATED DINNER OF 3-4 COURSES

FIRST COURSE

Selection of one per course

Tableside 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 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)

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



ENTRÉE CHOICES

Selection of one per course

Tablesides 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 Black 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

\$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



A romantic couple in white formal wear are shown in profile, embracing and kissing on a cliff. The man is wearing a white tuxedo jacket and a black bow tie, while the woman is wearing a white strapless wedding dress. They are positioned in the lower half of the frame, with the man's arms around the woman. The background features a soft, golden sunset over a body of water, with a few distant boats visible. The sky is a mix of light orange and pale yellow, and the water reflects the warm light. The overall mood is intimate and celebratory.

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

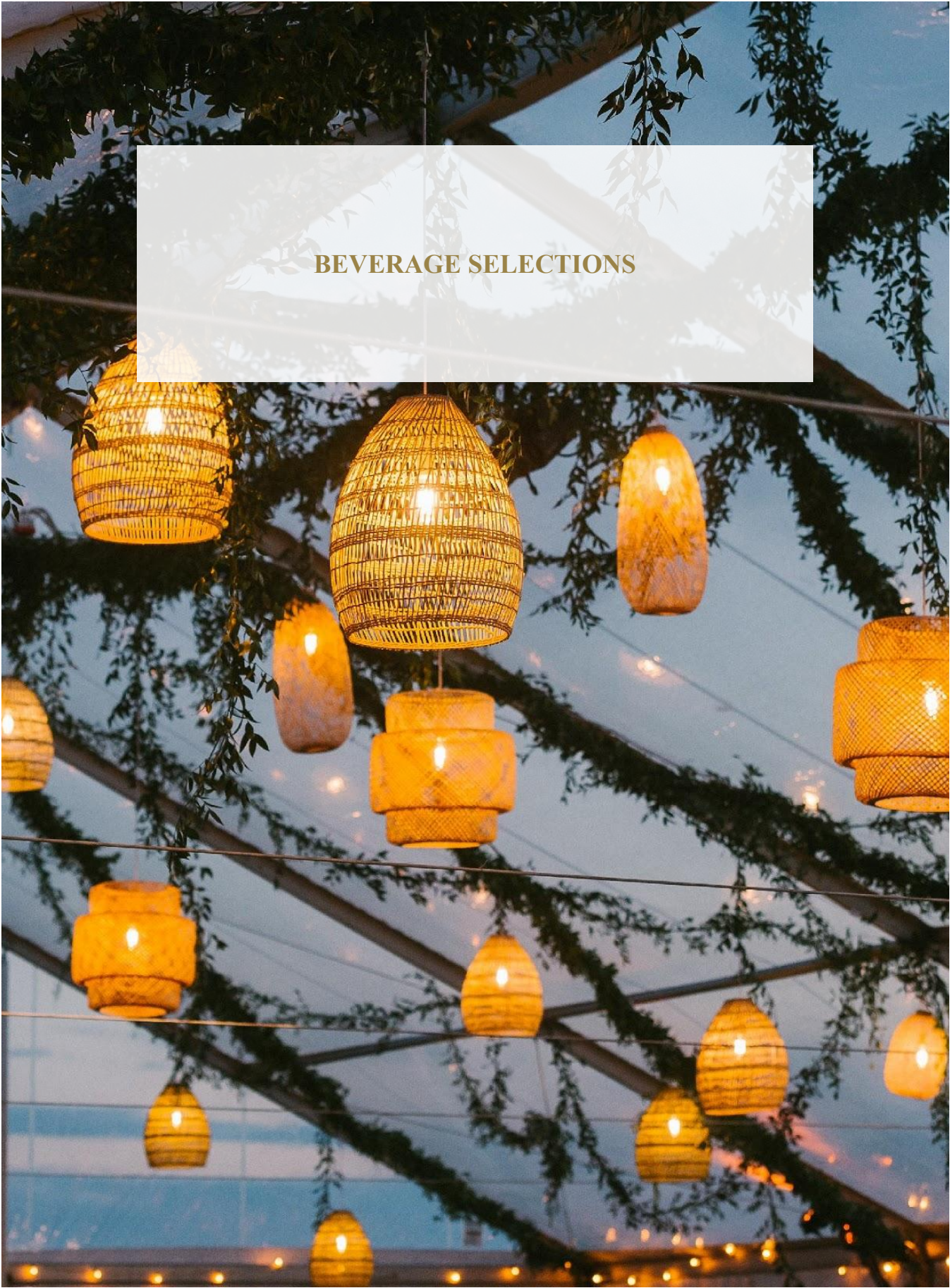
Available weather permitting till 11 p.m. Daily

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: Highelere 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
Jeio 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

Rhone —

Megaphone, Cotes de Ventoux Rouge, Rhone, France \$75





FEES & SPACES

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.









THE WAUWINET