

# SEA CREST

BEACH HOTEL

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## 2018 BANQUET MENUS

EXECUTIVE CHEF GLENN MACNAYR

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# BREAKFAST

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## BEACH FRONT CONTINENTAL BREAKFAST

Fresh Baked Blueberry Muffins, Flaky Croissants, Assorted Danish  
Whole Wheat and Country White Breads, Plain and Cinnamon Raisin Bagels  
Vermont Creamery Butter, Jams, Cream Cheese  
Regular and Decaffeinated Coffee and Assorted Teas

\$17

## QUAKER ROAD CONTINENTAL BREAKFAST

Fresh Baked Blueberry Muffins, Flaky Croissants, Assorted Danish  
Whole Wheat and Country White Breads, Plain and Cinnamon Raisin Bagels  
Vermont Creamery Butter, Jams, Cream Cheese  
Cold Cereals with Milk  
Selection of Low Fat Yogurts  
House Made Dried Fruit, Nuts and Organic Oats Granola  
Sliced Fresh Fruits and Seasonal Berries  
Assortments of Whole Fruit  
Orange, Grapefruit, Cranberry and Apple Juices  
Regular and Decaffeinated Coffee and Assorted Teas

\$20

## SUNRISE BUFFET

Fresh Baked Blueberry Muffins  
Whole Wheat and Country White Breads, Plain and Cinnamon Bagels  
Vermont Creamery Butter, Jams, Cream Cheese  
Scrambled Farm Fresh Eggs with Chives and Sweet Tomatoes  
Selection of Low Fat Yogurts  
House Made Dried Fruit, Nuts and Organic Oats Granola  
Seasoned Red Skin Home Fries  
Orange, Grapefruit, Cranberry and Apple Juices  
Regular and Decaffeinated Coffee and Assorted Teas

\$24

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# BREAKFAST

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## NORTH FALMOUTH BREAKFAST BUFFET

Fresh Baked Blueberry Muffins, Flaky Croissants, Assorted Danish  
Whole Wheat and Country White Breads, Plain and Cinnamon Raisin Bagels  
Vermont Creamery Butter, Jams, Cream Cheese  
Cold Cereals with Milk  
Selection of Low Fat Yogurts  
House Made Dried Fruit, Nuts and Organic Oats Granola  
Sliced Fresh Fruits and Seasonal Berries  
Assortment of Whole Fruit  
Scrambled Farm Fresh Eggs with Chives and Sweet Tomatoes  
Crispy Bacon and Breakfast Sausage  
Seasoned Red Skin Home Fries  
Orange, Grapefruit, Cranberry and Apple Juices  
Regular and Decaffeinated Coffee and Assorted Teas

\$29

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# BREAKFAST ADDITIONS

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## CLASSIC EGGS BENEDICT

Poached Farm Fresh Eggs, Canadian Bacon, Griddled English Muffins, Lemon Chive Hollandaise

\$13

## HICKORY SMOKED SALMON

Sliced Salmon, Vine Ripe Tomatoes, Capers, Red Onion, Parsley,  
Hard Cooked Eggs, Crème Fraiche

\$17

## RED'S BREAKFAST SANDWICHES

Plain Bagels, Vermont Cheddar, Canadian Bacon, Farm Fresh Egg

\$9

## BISCUITS AND GRAVY

Soft Biscuits Smothered in Southern Style Sausage Gravy

\$9

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# BREAK TIME

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Regular and Decaffeinated Coffee and Assorted Teas	\$65 per gallon
Sparkling and Flat Mineral Waters, Assorted Soft Drinks	\$5 each
Assorted Sports Drinks	\$5 each
Orange Juice, Cranberry Juice, Apple Juice, Grapefruit Juice	\$5 each
Starbucks Iced Frappucino & Iced Mochas	\$7 each
Chilled Milk, Chocolate Milk, Strawberry Milk	\$5 each
Old Fashioned Lemonade, Naturally Brewed Iced Tea	\$49 per dispenser
Whole Hand Fruits and Sliced Melons and Berries	\$14 per person
Granola Bars, Power Bars, Nutri-Grain Bars	\$4 each
Assorted Kind Bars	\$7 each
Yogurt Smoothie with Bananas, Fresh Fruits, Berries and Mint	\$7 each
Homemade Granola and Yogurt "Martini" with Berries	\$9 each
Individual Greek Yogurts	\$5 each
Assorted Individual Ice Cream Favorites	\$7 each
The Bar Break - Spicy Bar Snacks, White Cheddar Popcorn, Pretzels	\$6 per person
Movie Night – Smartfood Popcorn, Potato Chips, Candy Bars	\$8 per person
Assorted Gourmet Cupcakes	\$9 each
Assorted Cookies and Fudge Brownies	\$7 each
Just Baked Chocolate Croissants, Chocolate Chip Muffins, Hot Cocoa, Iced Chocolate Milk	\$12 per person
Individual Mason Jar Treats	\$7 each
Make Your Own Trail Mix	\$11 per person

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# LUNCH BUFFETS

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## ROUTE 28 DELI

Roasted Tomato and Basil Soup

Red Skin Potato Salad, Celery Hearts, Shallots, Lemon Mayo, Basil Leaves, Fire Roasted Peppers

Garden Salad, Crisp Lettuce, Tomato Wedges, Cucumbers, Crumbled Feta Cheese, Red Onion, Greek Dressing

Shaved All Natural Deli Meats: Honey Roasted Turkey, Cured Ham, Roast Beef

Balsamic Roasted Portobello Mushroom "Steaks"

Vermont White Cheddar, Swiss, American Cheeses

Dijon Mustard, Grain Mustard, Mayonnaise

Green Leaf Lettuce, Vine Ripe Tomatoes, Sliced Bermuda Onions, Kosher Pickles

Fresh Baked Bulky Rolls, Flour Tortilla Wraps, Country White and Whole Wheat Breads

Assorted Cookies

Regular and Decaffeinated Coffee and Assorted Teas or Assorted Soft Drinks and Waters

**\$34**

## FALMOUTH HEIGHTS DELI

*Ideal for larger groups with time constraints*

Garden Broccoli Potage, Shredded Vermont Cheddar and Croûtons on the Side

Organic Baby Iceberg "Wedge" Salad, Great Hill Blue Cheese, Red Onion, Smoked Bacon

Hand Picked Mixed Greens, Baby Tomatoes, Cucumbers, Shaved Carrot, Narragansett Feta Cheese, Greek Dressing

Pickled Vegetable Relish, Fire Roasted Peppers, Cured Olives, Cornichon

Bread and Butter Pickles, Kosher Dill Pickles, Pepperoncini, Pickled Baby Vegetables

Honey Roasted Turkey Breast, Vermont Cheddar, Vine Ripe Red and Yellow Tomato, Leaf Lettuce,  
Bermuda Onion, Herb Ranch Mayonnaise on a Fresh Bulky Roll

Cured Ham, Baby Swiss, Vine Ripe Red and Yellow Tomato,

Bermuda Onion, Dill Pickle, Leaf Lettuce, Dijon Aiolo on Marble Rye

Pesto Grilled Free Range Chicken, Local Goat Cheese, Fire Roasted Pepper Mayo,

Vine Ripe Red and Yellow Tomato Leaf Lettuce on a Fresh Bulky Roll

Cesar Salad "Wrap", Hearts of Romaine, Creamy Peppercorn Dressing

Country Croûtons, Baby Tomatoes, Cured Olives, Shaved Parmesan Cheese on flour tortilla

Individual Cape Cod Potato Chips

Blondies and Fudge Brownies

Regular and Decaffeinated Coffee and Assorted Teas or Assorted Soft Drinks and Waters

**\$35**

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# LUNCH BUFFETS

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## THE TEATICKET

Warm Crusty Rolls with Vermont Creamery Butter

Cape Cod Clam Chowder

Organic Field Greens Salad, Hubbardston Goat Cheese, Black Walnuts, Cape Cranberries, Buttermilk Herb Dressing  
Baby Iceberg "Wedge" Salad, Vine Ripe Tomatoes, Crispy Smoked Bacon, Red Onions, Great Hill Blue Cheese Dressing

Grilled East Coast Salmon, Melted Tomatoes, Lemon Tarragon Butter Sauce

Thyme and Shallot Roasted Free Range Chicken, Balsamic Roasted Field Mushrooms, Natural Jus  
Penne Pasta Tossed with Roasted Zucchini, Fire Roasted Peppers, Baby Spinach, Mushroom Crème

Garden Vegetable Ratatouille

Roasted Fingerling Potatoes, Sea Salt, Fresh Herbs

Warm Berry Crisp, Brown Butter Oatmeal Topping, Vanilla Chantilly Cream

Regular and Decaffeinated Coffee and Assorted Teas

**\$45**

## OLD SILVER BARBECUE

Warm Crusty Rolls with Vermont Creamery Butter

Beef and Bean Chili with All the Fixins'

Baby Iceberg "Wedge" Salad, Vine Ripe Tomatoes, Crispy Smoked Bacon, Red Onions, Great Hill Blue Cheese Dressing  
Garden Salad, Crisp Lettuce, Tomato Wedges, Cucumbers, Crumbled Feta Cheese, Red Onion, Greek Dressing

Traditional Potato Salad

Creamy Cole Slaw

Barbecue Free Range Chicken

Grilled Angus Burgers, Fresh Baked Bulky Roll, Sliced Vermont Cheddar on the Side, Traditional Accompaniments  
"Mac n Cheese", Artisanal Cheeses, Buttery Crumb

Buttery Corn on the Cob

Make your own Strawberry Shortcake: Fresh Baked Pound Cake, Macerated Strawberries, Vanilla Chantilly Cream

Regular and Decaffeinated Coffee and Assorted Teas

**\$45**

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# LUNCH BUFFETS

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## SEA CREST SOUP, SANDWICH & SALAD

Clam Chowder  
Spring Field Greens, Organic Baby Spinach, Hearts of Romaine  
Garden Tomatoes, Cucumbers  
Goat Cheese, Blue Cheese, Narragansett Feta Cheese  
Dried Fruits, Blueberries, Strawberries  
Walnuts, Almonds  
Balsamic Vinaigrette, Citrus Vinaigrette, Peppercorn Dressing, Buttermilk Ranch  
Roasted Chicken Salad  
East Coast Salmon  
Creamy Chick Pea Hummus  
Portobello Mushroom Steaks  
Quinoa with Aromatic Vegetables, Madras Curry and Salt Brined Sheep's Milk Cheese  
Wrap, Buns, Rolls, Fresh Pita Bread  
Assorted Cookies and Brownies  
Naturally Brewed Iced Tea and Olde Fashioned Lemonade

**\$32**

## FIESTA MEXICANA

Spicy Beef and Bean Chili  
Mexico City Salad  
Crispy Warm Tortilla Chips with Homemade Guacamole,  
Pico de Gallo and Black Bean Salsa  
Spanish Rice with Chorizo Sausage and Chayote Squash  
Cumin and Coriander Marinated Shredded Chicken  
Chipotle and Cilantro Marinated Pulled Pork  
Warm Flour Tortillas  
Sour Cream, Jalapeños, Diced Red Onion, Jack Cheddar Cheese,  
Diced Tomato, Salsa, Shredded Iceberg Lettuce  
Warm Cinnamon and Sugar Dusted Churros  
Sparkling and Flat Mineral Waters, Assorted Soft Drinks

**\$33**

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# LUNCH BUFFETS

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## THE FOOD TRUCK - #1

*Maximum 50 guests. Served Family Style on Platters.*

*Food will be prepared and cooked to order and all food will be served at the service time on the Banquet Event Order.*

Fresh Baked Artisanal Breads and Vermont Creamy Butter

Baby Spinach Salad, Florida Citrus, Shaved Fennel, Soft Goat Cheese, Toasted Macadamia Nuts,

Aged Balsamic Vinaigrette (on the side)

Lo Mein Noodle Salad, Soy Ginger Dressing, Toasted Peanuts, Tofu, Napa Cabbage

Spicy Curry Chicken Satay, Mango Cilantro Sauce on the side

Angus Beef Sliders, Local Blue Cheese, Caramelized Onions, Sesame Brioche

Grilled Jumbo Shrimp "Pico de Gallo"

White Truffle and Aged Parmesan "Waffle" Fries

Fresh Berries, Vanilla Chantilly, Pound Cake "Trifle"

Sparkling and Flat Mineral Waters, Assorted Soft Drinks

**\$35**

## THE FOOD TRUCK - #2

*Maximum 50 guests. Served Family Style on Platters.*

*Food will be prepared and cooked to order, all food will be served at the service time on the Banquet Event Order.*

Toasted Baguettes, Roasted Garlic, Parmesan Oil

Mixed Greens Salad, Dried Cranberries, Marcona Almonds, Local Goat Cheese, Vinaigrette

Southern Style Fried Chicken and Waffles, Vermont Maple Syrup

Lobster Rangoons, Sweet Chili Dipping Sauce

Local Fish Tacos, Cilantro Sour Cream, Chipotle Aioli

Petite Italian Submarines, Cape Cod Potato Chips

White Truffle & Dijon Potato Salad

Passion Fruit Creme Brulee, Cranberry Compote

Sparkling and Flat Mineral Waters, Assorted Soft Drinks

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# PLATED LUNCHEON

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Warm Crusty Rolls with Vermont Creamery Butter

**First Course (pre-select one):**

Roasted Vegetable Salad, Hubbardston Goat Cheese, Black Olive Pesto, Celery Sprouts

Roasted Tomato Basil Soup, Parmesan Toast

Garden Salad, Cucumber, Vine Ripe Tomato, Shaved Carrots, Local Feta, Greek Dressing

Hearts of Romaine Caesar Salad, Shaved Parmesan, Croûtons, Grape Tomatoes, Cured Olives, Creamy Peppercorn Dressing

**Second Course (pre-select maximum of 2, entrée counts due with final guarantee):**

Honey Grain Mustard Glazed Free Range Chicken,  
Herb Roasted Potatoes, French Beans, Mushroom Au Jus

\$40

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

\$42

Blackened East Coast Salmon, Jasmine Rice, Portuguese Chorizo, White Bean and Corn Succotash

\$39

Pepper Rubbed Flat Iron Steak, Horseradish Whipped Potatoes,  
Great Hill Dairy Blue Cheese, Garden Vegetables, Mushroom Demi Glaze

\$50

Organic Carrot "Mash", Roasted Baby Vegetables, Toasted Quinoa, Truffle Scented Mushrooms

\$33

**Third Course (pre-select one):**

Cape Cranberry Crème Brulee

Strawberry Shortcake, Fresh Pound Cake, Mint Honey Macerated Strawberries, Vanilla Scented Chantilly Cream

New York Style Cheesecake, Fresh Berries, Vanilla Scented Chantilly Cream, Caramel Sauce

Served with Regular and Decaffeinated Coffee and Assorted Teas

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# BOX LUNCH & CHILDREN'S MENU

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## SEA CREST BOX LUNCH ON THE GO

*Perfect for afternoon excursions or at the end of meeting for the ride home  
(Sandwich counts due with final guarantee)*

Honey Roasted Turkey Breast, Vermont Cheddar, Sliced Vine Ripe Tomato,  
Bermuda Onion, Leaf Lettuce, Herb Ranch Mayo on a Bulky Roll

Smoked Ham, Baby Swiss, Vine Ripe Red and Yellow Tomato,  
Bermuda Onion, Dill Pickle, Leaf Lettuce, Dijon Aioli on Marble Rye

Pesto Grilled Free Range Chicken, Local Goat Cheese, Fire Roasted Pepper Mayo,  
Vine Ripe Red and Yellow Tomato, Leaf Lettuce on a Fresh Bulky Roll

Caesar Salad "Wrap", Hearth of Romaine, Creamy Peppercorn Dressing,  
Country Croûtons, Baby Tomatoes, Cured Olives, Shaved Parmesan Cheese on flour tortilla

Piece of Seasonal Whole Fruit

Nature Valley Granola Bar

Frito Lay Doritos

M&M's

Chocolate Mint Stix

Bottle of Spring Water

**\$27**

## CHILDREN'S PLATED MENU

*Served anytime for our younger guests (ages 3 to 11)*

*Choose One*

Crispy Chicken Tenders, Crispy Fries, Ranch and Ketchup

Grilled Beef Hot Dog, Buttery Bun, Crispy Fries, Mustard and Ketchup

Grilled Angus Burger, Crispy Fries, Mustard and Ketchup

Grilled Boneless Skinless Chicken Breast, Fresh Vegetables

Individual Cheese or Pepperoni Pizza

All served with Chocolate Chip Cookie and Choice of Beverage

**\$19**

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# PASSED HORS D'OEUVRES

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*Priced per piece – minimum of 50 pieces each*

## COLD

Maine Lobster "Sliders"	\$7.00
Jumbo Shrimp Cocktail, Horseradish Cocktail Sauce, Lemon	\$5.00
Sirloin and Great Hill Blue Cheese "Crostini" Caramelized Red Onion Jam	\$5.00
Spicy Yellow Fin Tuna Tartare Spoon, Seaweed Salad	\$5.00
Fresh Mozzarella, Grape Tomato and Basil Bruschetta	\$4.00
Blue Crab Salad Spoon, Avocado, Tortilla Dust	\$5.00
Maine Lobster Salad Spoon, Capers, Celery Sprouts	\$5.50
Prosciutto Wrapped Asparagus, Virgin Olive Oil	\$4.25
Fresh Shucked Local Oysters on a Half Shell with Lemons, Hot Sauce, Cocktail Sauce and Horseradish	\$5.00

## HOT

Crispy Vegetable Spring Roll, Soy Ginger Dipping Sauce	\$4.75
Mustard Crusted Chicken Satay, with Sweet Chili Sauce	\$5.00
Maple Glazed Scallops Wrapped in Smoked Bacon	\$5.00
Sea Crest Sliders, Angus Beef, Great Hill Blue, Special Sauce	\$5.00
Wellfleet Littleneck Clams Baked with Garlic, Bacon, and Parmesan	\$5.00
Parmesan Crusted Artichoke Hearts, Spicy Banana Ketchup	\$4.50
Stuffed Mushrooms, Caramelized Shallots, Buffalo Mozzarella, Fire Roasted Peppers	\$4.50
Blue Crab Fritters, Chili Remoulade	\$5.00
Crisp Shrimp Tempura, Soy Ginger Aioli, Dried Shiso	\$5.00
Seasoned Risotto Fritter, Accompanying Sauce	\$5.00

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# PACKAGED RECEPTIONS

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## THE PERFECT BEGINNING OR END TO THE PERFECT EVENT

*Priced per person, based on 1 hour service*

Five (5) hot or cold passed hor d'oeuvre

Crudite

**\$29**

Five (5) hot or cold passed hor d'oeuvre

Cheese Display

One (1) Hour Beer and Wine Only Beverage Service

**\$47**

Five (5) hot or cold passed hor d'oeuvre

Cheese Display

One (1) Hour Premium Beverage Service

**\$53**

Passed hor d'oeuvre choices - choose five (5)

### COLD

Maine Lobster "Sliders"  
Jumbo Shrimp Cocktail, Horseradish Cocktail Sauce, Lemon  
Sirloin and Great Hill Blue Cheese "Crostini"  
Spicy Yellow Fin Tuna Tartare Spoon, Seaweed Salad  
Fresh Mozzarella, Grape Tomato and Basil Bruschetta  
Blue Crab Salad Spoon, Avocado, Tortilla Dust  
Maine Lobster Salad Spoon, Capers, Celery Sprouts  
Prosciutto Wrapped Asparagus, Virgin Olive Oil

### HOT

Crispy Vegetable Spring Roll, Soy Ginger Dipping Sauce  
Mustard Crusted Chicken Satay, with Sweet Chili 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 Ketchup  
Stuffed Mushrooms, Caramelized Shallots, Buffalo Mozzarella  
Crisp Shrimp Tempura, Soy Ginger Aioli, Dried Shiso

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# DISPLAYED APPETIZERS

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*Priced per person*

## DOMESTIC AND IMPORTED ARTISANAL CHEESES

Fresh and Dried Fruits, Seedless California Grapes  
Nuts and Assorted Crackers

\$16

## SEASONAL VEGETABLE CRUDITÉ

Roasted Pepper Chickpea Dip  
Buttermilk Herb Dip

\$11

## ANTIPASTO

Cured Meats, Marinated Artichokes, Fire Roasted Peppers and Black Olive Salad, Balsamic Rosemary Mushrooms,  
Charred Asparagus with Parmesan and Truffle, Fresh Mozzarella, Tomatoes, Basil Salad

\$19

## CHILLED NEW ENGLAND SEAFOOD

Local Oysters on the Half Shell, Local Cherrystone Clams on the Half Shell  
Poached Jumbo Shrimp  
All served with Horseradish Aioli, Cocktail Sauce  
Lemons and Hot Sauce

\$34

## SMOKED ATLANTIC SALMON

Hickory Smoked Atlantic Salmon  
Toast Points, Crème Fraiche, Red Onions, Capers, Parsley  
Chopped Eggs, Chives

\$196 per side of salmon feeds approximately 40pp

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# DISPLAYED APPETIZERS

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*Priced per person*

## FRESH BAKED PARISIAN ARTISANAL BREADS

*(minimum of 25 people)*

Roasted Garlic Parmesan Oil, White Bean Hummus, Whipped Honey Butter, Extra Virgin Olive Oil

\$13

## CREAMY CHICKPEA HUMMUS

Lemon Garlic Scented Hummus with Cumin Toasted Pita Chips

\$10

## CHIPS N' DIPS

Homemade Tomato Cilantro Pico de Gallo, Black Bean Salsa and Ripe Avocado Guacamole  
with Warm Tortilla Chips

\$12

## 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, Mozzarella and Garlic Croustade

\$22

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# ACTION STATIONS

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*Priced per person*

*All Carving Stations require a minimum of 1 Chef Attendant at \$150 per attendant*

## SHORELINE PASTA STATION

Ricotta Cheese Tortellini Tossed with Pesto Cream Sauce, Garden Broccoli, Baby Tomatoes, Shaved Parmesan Cheese

Cavatappi Pasta Tossed with Roasted Tomato, Basil Pomodoro Sauce, Fresh Buffalo Mozzarella

Wild Mushroom Ravioli Tossed with Mushroom Madeira a la Cream Sauce, Baby Spinach Leaves, Roasted Zucchini, Fire Roasted Peppers, Thyme Roasted Free Range Chicken

Served with Warm Garlic Bread, Shaved Parmesan Cheese, Crushed Red Peppers, Roasted Garlic Oil

**\$28**

## SEA CREST MARKET

Herb and Garlic Roasted Whole Free Range Chicken, Carved to Order with Natural Jus, Smoked Bacon Ranch, Clover Honey Mustard and Served with Creamy Brown Sugar Sweet Potatoes with Organic Oats Streusel

**\$20**

## CIDER GLAZED NATURALLY RAISED WHOLE TURKEY

20 to 24 pound Whole Northeast Turkey Basted with Apple Cider and Fresh Herbs, Served with Sage Gravy, Cape Cod Cran-berry Sauce, Crusty Artisanal Rolls

**\$20**

## BONE IN VIRGINIA HAM

Pineapple Clove Glazed Bone in Virginia Ham, served with Clover Honey Grain Mustard Sauce, Petite Brioche Buns

**\$18**

## ROSEMARY MINT

### SCENTED LEG OF LAMB

Colorado Lamb, Marinated with Fresh Mint and Rosemary, Served with Balsamic Mint Jus and Warm French Baguette: **\$27**

### GARLIC STUDDER WOLFE'S

### NECK FARM PRIME RIB

Boneless Prime Rib Slow Roasted, Served with Natural Jus, Horseradish Aioli, Dijon Mustard and Petite Brioche Buns: **\$33**

## CARVING STATION ADDITIONS

Herb and Sea Salt Roasted Baby Potatoes: **\$9**

Array of Seasonal Vegetables: **\$9**

Hand Picked Organic Greens, Cucumber, Vine Ripe Tomatoes, Local Feta Cheese, Aged Balsamic Vinaigrette: **\$10**

Hearts of Romaine Caesar Salad, Shaved Parmesan, Croûtons, Grape Tomatoes, Cured Olives, Creamy Peppercorn Dressing: **\$10**

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# STATIONED DINNER

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## RECEPTION DISPLAY

*Choose 1*

### 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

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## RECEPTION PASSED HORS D'OEUVRES

*Choose 2*

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, Special Sauce

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## STATIONS

*Choose 3 Stations*

### SOUP & 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 ala Cream 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

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# STATIONED DINNER

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## FAR EAST STATION

Wok Fried Spicy Szechuan Shrimp, Shitake 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, Siracha, 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 Sauteed with Portuguese Chorizo, Chardonnay, Basil and Garlic Butter

Cracker Crusted Chatham Cod Loin, Lemon Butter, Melted Tomatoes

Garden Vegetable Ratatouille

## CARVING STATION

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

Shallot Rubbed Tenderloin of Angus Beef

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

## SOUTHERN STATION

Buttermilk Fried Chicken, BBQ pulled Pork, Braised Collards, Petite Buns, Fresh Baked Corn Bread, Honey Butter

## DESSERT

Chef's Dessert Selection

Regular and Decaffeinated Coffee and Assorted Teas

**\$100 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 Conference Planner of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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# DINNER BUFFETS

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## CAPE COD CLAMBAKE

Crusty Rolls with Vermont Creamery Butter

Cape Cod Clam Chowder

Garden Salad, Crisp Lettuce, Tomato Wedges, Cucumbers, Crumbled Feta Cheese, Red Onions, Greek Dressing

Hearts of Romaine Caesar Salad, Shaved Parmesan, Croûtons, Grape Tomatoes, Cured Olives, Creamy Peppercorn Dressing

Green Cabbage Cole Slaw

Balsamic Roasted Portobello Mushroom "Steak" and Watercress Salad, Honey Shallot Vinaigrette

Fresh Herb and Garlic Chicken

Buttery Corn on the Cob

Baby Potatoes with Parsley Butter

Traditional Cape Cod Clambake Style - each fishnet bag contains one 1 ½ pound Hard Shell Lobster, ½ pound of Local Steamer Clams, ½ pound of East Coast Mussels, Sweet Corn on the Cob, Baby Potatoes and Andouille Sausage, all cooked in a flavorful buttery broth with fresh herbs

Drawn Butter and Lemon Wedges

Assorted Mini Pastries

Regular and Decaffeinated Coffee and Assorted Teas

**\$100**

## HOME STYLE BARBECUE

Just Baked Southern Corn Bread with Vermont Creamery Butter

Beef and Bean Chili with All the Fixins'

Sliced Seasonal Fruit, Watermelon, Strawberries

Baby Iceberg "Wedge" Salad, Vine Ripe Tomatoes, Crispy Smoked Bacon, Red Onions, Great Hill Blue Cheese Dressing

Garden Salad, Crisp Lettuce, Tomato Wedges, Cucumbers, Crumbled Feta Cheese, Red Onions, Greek Dressing

Traditional Potato Salad

Creamy Coleslaw

Barbecue Free Range Chicken

Blackened East Coast Salmon, Charred Tomato Salsa

"Mac n Cheese", Artisanal Cheeses, Buttery Crumb

Buttery Corn on the Cob

Make your own Strawberry Shortcake: Fresh Baked Pound Cake, Macerated Strawberries, Vanilla Scented Chantilly Cream

Regular and Decaffeinated Coffee and Assorted Teas

**\$68**

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# DINNER BUFFETS

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## MARTHA'S VINEYARD

Warm Crusty Rolls with Vermont Creamery Butter

Cape Cod Clam Chowder

Organic Field Greens Salad, Hubbardston Goat Cheese, Black Walnuts, Cape Cranberries, Buttermilk Herb Dressing

Baby Iceberg "Wedge" Salad, Vine Ripe Tomatoes, Crispy Smoked Bacon, Red Onions, Great Hill Blue Cheese Dressing

Herb Crusted Chatham Cod Loin, Lemon Butter

Thyme and Shallot Roasted Free Range Chicken, Maple Jus

Penne Pasta Tossed with Roasted Zucchini, Fire Roasted Peppers, Baby Spinach and Mushroom Crème

Garden Vegetable Ratatouille

Roasted Fingerling Potatoes with Sea Salt and Fresh Herbs

Warm Berry Crisp, Brown Butter Oatmeal Topping, Vanilla Scented Chantilly Cream

Regular and Decaffeinated Coffee and Assorted Teas

**\$61**

## GEORGES BANK

Warm Crusty Rolls with Vermont Creamery Butter

Cape Cod Clam Chowder

Organic Field Greens Salad, Baby Shrimp, Cucumbers, Sweet Tomatoes, Lemon Vinaigrette

Hearts of Romaine Caesar Salad, Shaved Parmesan, Croûtons, Grape Tomatoes, Cured Olives, Creamy Peppercorn Dressing

Balsamic Grilled Portobello "Steaks", Watercress Salad, Honey Shallot Vinaigrette

Sautéed Mussels, Shallots, Sliced Garlic, Chardonnay, Herb Butter

Herb and Panko Crusted Georges Bank Haddock, Roasted Asparagus, Lemon Butter

Spicy Coconut Shrimp, Zucchini, Bell Peppers, Steamed Jasmine Rice

Shallot and Thyme Grilled Petite Sirloin Steak, Peppercorn Jus

Assorted Finger Pastries

Regular and Decaffeinated Coffee and Assorted Teas

**\$72**

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# PLATED DINNER

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Warm Crusty Rolls with Vermont Creamery Butter

*First Course (pre-select one)*

Sea Crest Clam Chowder

Caramelized Three Onion Soup, Swiss Gratinee

Roasted Tomato Basil Soup, Parmesan Toast

Roasted Vegetable Salad, Hubbardston Goat Cheese, Black Olive Pesto, Celery Sprouts

Hearts of Romaine Caesar Salad, Shaved Parmesan, Croûtons, Grape Tomatoes, Cured Olives, Creamy Peppercorn Dressing

Organic Field Greens, Cucumbers, Tomatoes, Narragansett Creamery Feta, Aged Balsamic Vinaigrette

Baby Iceberg "Wedge," Vine Ripe Tomatoes, Red Onions, Smoked Bacon, Great Hill Blue Cheese Dressing

*Second Course (pre-select maximum of two, entrée counts due with final guarantee)*

Butter Poached Whole Maine Lobster and Herb Crusted Filet Mignon, Golden Potato Rosti, Bacon Wrapped Asparagus,

Oven Dried Tomatoes, Lemon Thyme Butter, Oyster Mushroom Jus **\$100**

Thyme and Shallot Rubbed Filet Mignon, Roasted Asparagus, Caramelized Onions Potato Gratin, Mushroom Demi Glaze **\$80**

Grilled New York Sirloin, Roasted Potatoes, Garden Vegetables, Great Hill Blue Cheese, Fire Roasted Pepper Jus **\$66**

Petite Filet and Shallot Thyme Rubbed Jumbo Shrimp Duet, Celery Root Whipped Potatoes,

Oven Dried Tomatoes, Roasted Asparagus, Charred Tomato Beurre Blanc, Red Wine Jus **\$71**

Seared East Coast Salmon, Lemon Scented Jasmine Rice, French Beans, Baby Carrots, Charred Tomato Beurre Blanc **\$66**

Herb Crusted Chatham Cod Loin, Melted Tomatoes, Baby Vegetables,

Buttery Lemon Scented Basmati Rice, Tarragon Beurre Blanc **\$60**

Green Apple Honey Brined Free Range Chicken, Grilled Vegetable Tian, Pasta Torta, Grain Mustard Jus **\$53**

Provincial Vegetables, Angel Hair Flan and Heirloom Tomatoes **\$46**

Balsamic Glazed Portobello Mushroom "Steak", Charred Asparagus, Fire Roasted Peppers, Roasted Garlic Parmesan Polenta **\$43**

Organic Carrot "Mash", Roasted Baby Vegetables, Toasted Quinoa, Truffle Scented Mushrooms **\$43**

*Third Course (pre-select one)*

Cape Cranberry Crème Brulee, Passion Fruit, Tahitian Vanilla

New York Style Cheesecake, Macerated Strawberries, Salty Caramel

The Season's Best Fruit and Berries, Cape Cranberry Sorbet

Glazed Double Chocolate Mousse, Raspberries, Pistachio Sand

Chef's Dessert Cake Choice

Served with Regular and Decaffeinated Coffee and Assorted Teas

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# DESSERT STATIONS

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*Priced per person*

## ICE CREAM SUNDAE STATION

*1 Hour Time Limit*

Vanilla Bean Ice Cream, Chocolate Fudge Ice Cream  
Cape Cranberry Sorbet  
All the Toppings

**\$16**

## OUR PASTRY CHEF'S GRAND DESSERT DISPLAY

*Minimum of 100 people*

Warm Peach Cobbler with Vanilla Scented Chantilly Cream  
Chocolate Bread Pudding with Fresh Raspberries and Caramel Sauce  
Pina Colada Torte  
Oreo Torte  
Red Velvet Torte  
Black Forest Torte  
Petite Fruit Tarts  
Boston Cream Pie  
Selection of Gourmet Cupcakes  
Duet of Petite Mousse Shooters

**\$29**

## CHOCOLATE STATION

Hot Chocolate (Fresh Made Dutch Cocoa with 1% Milk)  
Chilled Chocolate Milk  
Whipped Cream  
Chocolate Covered Biscotti  
Chocolate Covered Strawberries  
Fresh Baked Chocolate Croissants

**\$19**

## MADE TO ORDER BELGIUM WAFFLE BAR

*(Chef Attendant required)*

Chocolate and Vanilla Bean Ice Cream, Whipped Cream, Berries, Sauces

**\$12**

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# BEVERAGE SERVICE

*Bartender Fee is \$150.00 per bartender (one Bartender for every 75 guests is required)*

## HOST BAR

*Beverage service based on a per drink basis*

Top Shelf Brands	\$12.50
Premium Brands	\$10.50
House Brands	\$8.50
House Wine by the Glass	\$8.50
Premium Wine by the Glass	\$9.50
Imported Bottled Beer	\$7.95
Domestic Bottled Beer	\$6.95
Mineral Water	\$5.00
Soft Drinks	\$5.00

## CASH BAR

*Guests purchase drinks on own*

Top Shelf Brands	\$13.00
Premium Brands	\$11.00
House Brands	\$9.00
House Wine by the Glass	\$9.00
Premium Wine by the Glass	\$10.00
Imported Bottled Beer	\$8.00
Domestic Bottled Beer	\$7.00
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

### PREMIUM

Jack Daniels  
Absolut  
Tanqueray  
Cuervo Gold  
Seagram's VO  
Captain Morgan  
Dewar's

### HOUSE

Jim Beam  
Smirnoff  
Gordon's  
El-Jimador  
Canadian Club  
Bacardi Silver  
J&B

### Top Shelf Per Person Pricing

Hour One: **\$27.00**  
Hour Two: **\$24.00**  
Additional Hours: **\$19.00**

### Premium Per Person Pricing

Hour One: **\$24.00**  
Hour Two: **\$21.00** Additional  
Hours: **\$16.00**

### House Per Person Pricing

Hour One: **\$20.00**  
Hour Two: **\$16.00**  
Additional Hours: **\$13.00**

## WINE AND BEER OPEN BAR PACKAGE

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

### Wine & Beer Per Person Pricing

Hour One: **\$19.00**  
Hour Two: **\$15.00**  
Additional Hours: **\$11.00**

*Imported Beer Includes:* Heineken, Corona, Amstel Light & Sam Adams (Microbrew)

*Domestic Beer Includes:* Budweiser, Coors Light, O'Doul's

*Cocktail Service Only Fee is \$100.00 per server (one Server for every 15 guests is required)*

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# CATERING POLICIES

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**FOOD & 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 5 hours maximum.

**BUFFETS:** All buffet menus require a minimum of 25 attendees and are priced based on 1 ½ hours of service. Groups less than 25 guests will be charged a \$125 surcharge for Breakfast, Lunch and Dinner.

**PLATED MEALS:** If two entrées are selected, the higher priced of the two will be charged.

**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. Incoming Package Handling Fees apply. Storage Fees will be assessed if shipments are received more than three days before event. All outgoing packages need to have shipping labels on them and called in to the freight carrier 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 SET UP:** 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 3 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 8:00 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.

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