

SEA CREST

BEACH HOTEL

WEDDING PACKAGES

APRIL - OCTOBER

At Sea Crest Beach Hotel, it's about little moments which add up to big memories. It's about making your vision a reality. We offer more than just a stunning location—we offer the professional and creative services of our catering and culinary teams, who are dedicated to handling all the details so you can focus on the fun!

WHAT IS INCLUDED IN YOUR IN-SEASON WEDDING?

Besides our fabulous location and exceptional staff, you can count on the following when you hold your wedding event at the Sea Crest Beach Hotel:

- Venue rental
- Personal assistance from a professional wedding sales manager
- Deluxe wedding night accommodations for Bride & Groom, complimentary
- On property ceremony fee included
- Garden chairs for outdoor ceremony/ cocktail reception
- Complimentary private Chef Attended menu tasting
- Dedicated Bridal Party gathering room and storage with champagne toast for wedding party
- Floor length linens with overlays
- China, glass, and flatware
- Dance floor
- Preferred vendor list
- Discount on overnight accommodations for out of town guests
- Discounts on room rental for your rehearsal dinner, bridal shower and/or farewell brunch
- Gorgeous backdrop for wedding photography
- 3-Course or stationed wedding package

STATIONED DINNER

Champagne Toast

Warm Crusty Rolls with Vermont Creamery Butter

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

Reception Passed Hors D'oeuvres

- 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

STATIONS: SELECTION OF THREE:

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

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

DESSERT

Customized Wedding Cake
Regular and Decaffeinated Coffee and Assorted Teas

COCKTAIL RECEPTION

Domestic And Imported Artisanal Cheeses

Fresh And Dried Fruits, Seedless California Grapes

Nuts And Assorted Crackers

Seasonal Vegetable Crudités

Roasted Pepper Chickpea Dip

Buttermilk Herb Dip

Reception Passed Hors D'oeuvres

Sirloin And Great Hill Blue Cheese "Crostini",
Caramelized Red Onion Jam

Hot Curry Chicken Satay, Mango Mint Coulis

Fresh Mozzarella, Grape Tomato, Basil Bruschetta

Maple Glazed Scallops Wrapped In Smoked Bacon

PLATED DINNER

Champagne Toast

Warm Crusty Rolls with Vermont Creamery Butter

Soup or Salad: Selection of One

- Caramelized Three Onion Soup, Parmesan Crouton

OR

- Cape Clam Chowder, Smoked Bacon, Chives

OR

- Roasted Tomato Bisque, Parmesan Crouton

OR

- Organic Field Greens, Cucumber, Tomato,
Narragansett Creamery Feta, Shaved Carrot,
Aged Balsamic Vinaigrette

OR

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

OR

- Fresh Mozzarella, Vine Ripe Tomatoes,
Basil Leaves, Aged Balsamic, Virgin Oil,
Cracked Pepper and Cape Sea Salt

OR

- Hearts of Romaine "Caesar", Shaved Parmesan,
Croutons, Cured Olives, Baby Tomatoes,
Anchovy Peppercorn Dressing

Entrées: Selection of Two

- Shallot Thyme Rubbed Filet Mignon,
Roasted Asparagus Caramelized Onion Potato Gratin,
Mushroom Demi Glace

- Green Apple Honey Brined Free Range Chicken,
Grilled Vegetable Tian, Pasta Torta, Grain Mustard Jus

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

- Provençal Vegetables, Angel Hair Flan and Heirloom
Tomatoes Organic Carrot "Mash", Roasted Baby Vegetables,
Toasted Quinoa, Truffle Scented Mushrooms

- Petite Filet and Shallot Thyme Rubbed Jumbo Shrimp Duet,
Celery Root Whipped Potatoes, Oven Dried Tomatoes, Roasted
Asparagus, Charred Tomato Buerre Blanc and Red Wine Jus

- Mustard Crusted Roast Rack of Lamb, Mint Jus,
Couscous Pilaf, Lamb Merguez Sausage, Charred Peppers
(ADDITIONAL CHARGE OF \$20 PER PERSON APPLIES)

- Butter Poached Whole Maine Lobster and Herb Crusted Filet
Mignon, Golden Potato Rosti, Bacon Wrapped Asparagus,
Oven Dried Tomato, Lemon Thyme Butter, Oyster Mushroom Jus
(ADDITIONAL CHARGE OF \$20 PER PERSON APPLIES)

- Tarragon Seared Halibut with Maine Lobster Buerre Blanc,
Celery Root and Yukon Potato Gratin,
Roasted Asparagus and Oven Dried Tomato
(ADDITIONAL CHARGE OF \$15 PER PERSON APPLIES)

DESSERT

Customized Wedding Cake

Regular and Decaffeinated Coffee and Assorted Teas

PRICING APRIL - OCTOBER

SATURDAY NIGHTS	with 5 hour open bar	\$219.00 per person ++
	with 1 hour open bar	\$179.00 per person ++
	without bar	\$159.00 per person ++
FRIDAY & SUNDAY NIGHTS	with 5 hour open bar	\$199.00 per person ++
	with 1 hour open bar	\$159.00 per person ++
	without bar	\$139.00 per person ++

ALL PRICES 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.