



# SEA CREST

## BEACH HOTEL

### WINTER WEDDING PACKAGE

Winter can be a magical time of year to get married. Some couples dream of snow underfoot on their special day, while others just love the idea of an excuse to continue the celebrations after Holiday Season is over! The Winter Wedding Package is being offered from November through March.

#### WHAT IS INCLUDED IN YOUR WINTER WEDDING?

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

- Reduced Venue Rental
- On-property ceremony fee included
- Garden white chairs for ceremony
- Personal assistance from a professional wedding coordinator
- Deluxe wedding night accommodations for Bride & Groom, complimentary
- 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
- Discounts on room rental for your rehearsal dinner, bridal shower and/or farewell brunch
- Discount on overnight accommodations for out of town guests
- Gorgeous backdrop for wedding photography

## COCKTAIL RECEPTION

### Champagne Toast

#### Stationary Display: Selection of One

- *Harvest Display of Winter Fruits, Artisanal Cheeses, Dried Fruits, Nuts, and Assorted Crackers*

OR

- *Antipasto featuring Cured Meats, Marinated Artichokes, Fire Roasted Pepper and Black Olive Salad, Balsamic Rosemary Mushrooms, Charred Asparagus with Parmesan and Truffle, Fresh Mozzarella, Tomato, Basil Salad*

#### Selection of 3 Passed Hors d'oeuvres:

- *Crispy Vegetable Spring Roll, Soy Ginger Dipping 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 Catsup*
  - *Seasonal Risotto Balls*

## CHOOSE YOUR DINNER RECEPTION:

### STATIONED DINNER

Seasonal 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

CARVED TO ORDER:

- *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*
- *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

### PLATED DINNER RECEPTION

Warm Crusty Rolls with Vermont Butter

#### First Course: Selection of One

- *Risotto, chef's creation using local seasonal ingredients*
- OR
- *Crab Cake, New England succotash, chorizo*
- OR
- *Roasted Vegetable Salad, local goat cheese, chive oil*

#### Second Course: Selection of One

- *Hearts of Romaine Caesar Salad, Buttery Croutons, Heirloom Tomato, Cured Black Olive, Shaved Parmesan, Peppercorn Dressing*
- OR
- *Organic Field Greens, Cucumber, Tomato, Narragansett Creamery Feta, Shaved Carrot, Aged Balsamic Vinaigrette*

#### Third Course: Selection of Two

- *Herb Crusted Chatham Cod Loin, Melted Tomatoes, Baby Vegetables, Buttery Lemon Scented Basmati Rice, Tarragon Buerre Blanc*
- *Thyme and Shallot Marinated Sirloin Steak, Peppercorn Jus, Celery Whipped Potatoes and Seasonal Vegetable*
- *Green Apple Honey Brined Free Range Chicken, Grilled Vegetable Tian, pasta torta, Grain Mustard Jus*

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.

DINNER RECEPTION: *Starts at \$89.00 exclusive / per person*

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