

CAPE CODDER

RESORT & Spa

Wedding Packages

Our Diamond, Gold and Platinum Wedding Presentations include the following:

Exclusive Reception Room

With Floor Length Linens and White Glove Butler Service

Wedding Toast

Champagne, Wine or Sparkling Cider

Wedding Cake

*Customized cake created by Konditor Meister
Served with Chocolate Dipped Strawberries*

Bridal Party Reception Room

*Exclusively yours for the first hour during your Reception
Spend private moments with family and wedding party prior to formal introductions*

Luxurious Overnight Accommodations

*On your wedding night enjoy one of our beautifully appointed Cape Codder Rooms
Or upgrade for a minimal fee to one of our Loft Suites*

Full Course Wedding Dinner

Choose from a wide variety of selections prepared by our talented and creative culinary team

Many enhancements to our packages are also available at an additional charge.

Please ask your wedding professional about:

Enhancing your cocktail with hors d'oeuvres, raw bar and stationary displays

Upgrading with champagne, wines and specialty drinks

Go beyond wedding cake with desserts, cordials and coffee enhancements

Decorate your event with customized ice carving, centerpieces, specialty linens and more.

All Wedding Guarantees are Due 7 Business Days Prior to the Event

All food and beverage, meeting room rental, and audio-visual equipment are subject to a taxable 19% administrative fee and 7% Local and Mass Sales Tax (tax rate is subject to change). The 19% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders. These employees are compensated by being paid a higher hourly rate.

Gold Wedding Plated Dinner Presentation

International Cheese Tray and Crudités Basket
Our Chef's selection of Imported and Domestic Cheeses
Served with Seasonal Fruits, Berries and Dried Fruits
Seasonal Crudités
Served with assorted Dips, Breads and Crackers

First Course: *Please select 1*
New England Clam Chowder
Baked French Onion Soup
Butternut Apple Bisque
Italian Wedding Soup

Salad Course: *Please select 1*
Cape Codder House Salad with White French Dressing
Traditional Caesar Salad with Garlic Croutons
Baby Spinach Salad with Craisins, Pecans and Blue Cheese
Cru Chopped Salad, Apples, Walnuts, Blue Cheese and Maple Vinaigrette

Entrees: *Please select 1 Entrée from "Seaside", "Land" or "Land & Sea"*

"Seaside"

Oven Poached Sole with Salmon Mousse
Fresh Dill Sauce, Rice Pilaf and Seasonal Vegetable Medley

Sole Oscar

Topped with Grilled Shrimp, Fresh Asparagus, Rice Pilaf and Béarnaise Sauce

Grilled Fresh Swordfish

Lime Herb Butter, Pecan Rice Pilaf and Tropical Fruit Salsa, Seasonal Vegetable

Jumbo Baked Stuffed Shrimp

Our own Seafood Stuffing, Rice Pilaf and Seasonal Vegetable

"Land and Sea"

Sliced Roast Sirloin of Beef with Grilled Salmon
Served with Asian Vegetable Medley and Roasted Potatoes

English Cut Prime Rib and Jumbo Baked Stuffed Shrimp

Served with Roasted Potato and Vegetable Medley

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Gold Wedding Plated Dinner Presentation
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"Land"

Stuffed Breast of Natural Chicken Florentine

Spinach, Fontina Cheese, Mushroom Duxelle Stuffing, Parslied Potato and Vegetable Medley

2 Ways Duckling

*Grilled Breast and Confit of Leg, Dried Cherry Sauce
Wild Rice Pilaf and Vegetables*

Prime Rib of Beef, au Jus

Chef's selection of Potato and Seasonal Vegetable Medley

Roasted and Sliced Sirloin of Beef, Bordelaise

Potatoes Gratin, Chef's Vegetable Medley

Dinners are served with Assorted Rolls and Butter,

Wedding Cake as outlined in the package

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$75

Please add \$5 surcharge per person for second entrée

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Wedding Package requires a 50 Person Minimum

Diamond Station Style Dinner

*Customize your Wedding Reception with an Elegant Station Style Reception
Choice of 3 Stations*

Soup and Salad Station: Please select 2 items

*New England Clam Chowder
Cape Cod Lobster Chowder
Pumpkin Pear and Ginger Bisque
Italian Wedding Soup
Traditional Caesar Salad with Garlic Croutons
Garden Salad with White French Dressing
Baby Spinach Salad with Craisins, Pecans, Blue Cheese and Raspberry Vinaigrette*

Pasta Station: Please select 2 items

*Lobster Ravioli Plum Tomato and Fennel Nage
Shrimp and Scallop Scampi with Baby Shell Pasta
Baked Cheese Tortellini with Peas, Smoked Ham, and Three Cheeses
Pumpkin Tortelloni with Browned Sage Butter
Penne Rigate with Sunday Gravy, Braised Pork, Meatballs and Sausage*

Land and Sea: Please select 2 items

*Salmon Medallions with Teriyaki Glaze and Toasted Sesame Seeds
Stuffed Fresh Haddock with Creamy Lobster Sauce
Chicken Julia, Roulades stuffed with Lobster and Spinach
Roast Sirloin of Beef with Bordelaise Sauce
Stuffed Loin of Pork with Apple, Pear and Cornbread Stuffing, Fruit Chutney*

Carving Station: Please select 1 item

*Prime Rib of Beef au Jus
Roasted Fresh Turkey Breast with Cranberry Relish
Slow Roasted Steamship of Pork, Seasonal Fruit Chutney
Maple Cured Smoked Ham with Honey Mustard Glaze*

Cape Cod Station: Please select 2 items

*Steamed Wellfleet Mussels in a Garlicky White Wine Sauce
Sandy Neck Baked Clams Casino
Cape Codder Seafood Cakes with Lobster Sauce
Baked Oysters Florentine
Medallions of Grilled Swordfish, Lime Caper Butter*

*Dinner Buffet is served with Assorted Rolls and Butter
Wedding Cake as outlined in the package
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas
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\$65

*Additional Stations are \$15 per person
Menu requires a 50 Person Minimum.*

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1225 Iyannough Road
Hyannis, MA 02601

Rev. Sept. 11

Platinum Plated Wedding Dinner Presentation

*International Imported and Artisan Cheeses
Served with Seasonal Fruits, Berries and Dried Fruits*

Mezza Platter

Hummus, Babaganoush, Feta Cheese, Olives and Toasted Pita Bread

Hot Hors D'Oeuvres

Please select 4 Butler – Style Items

<i>Shrimp Spring Rolls</i>	<i>Steamed Shomai Dumplings</i>
<i>Jumbo Garlic Shrimp</i>	<i>Scallops and Bacon</i>
<i>Artichoke and Tomato Barquettes</i>	<i>Sausage and Cheese Stuffed Mushrooms</i>
<i>Potato Pancakes with Smoked Salmon</i>	<i>Chicken Satay Skewers</i>

Soup Course: *Please Select 1 item*

*Cape Cod Lobster Chowder
New England Clam Chowder
Pumpkin, Pear and Ginger Bisque*

Salad Course: *Please select 1 item*

*Cape Codder House Salad with White French Dressing
Traditional Caesar Salad with Garlic Croutons
Baby Spinach with Crumbled Blue Cheese, Craisins and
Pecans, Tossed with Raspberry Vinaigrette
Cru Chopped Salad, Apples, Pears, Walnuts, and
Blue Cheese, Tossed with Maple Vinaigrette
Steakhouse Wedge Salad*

Entrees: *Please select 1 Entrée from “Seaside”, “Land” or from “Land & Sea”*

“Seaside”

*Seared Salmon Filet on Paella Rice
With Mussels and Clams in a Saffron Nage*

*Grilled Swordfish Steak, Topped with Tropical Fruit Salsa
Coconut Rice and Vegetable*

Sole Veronique

*Paupiettes of Grey Sole with White Grapes
Wild Rice Pilaf, Baby Green Beans and Bronzed Tomato*

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Platinum Plated Wedding Dinner Presentation

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“From the Land”

Duckling Trilogy

*Roast Breast, Confit of Leg and Duck Sausage
Braised Savoy Cabbage with Lardons and Apples*

Roast Rack of New Zealand Lamb

Roasted Garlic Mashed Potatoes and Roasted Vegetable Medley

Filet Mignon, Chargrilled or Roasted and Sliced

Potato and Celeriac Gratin, Haricot Vert and Braised Shallots

Grilled NY Sirloin Steak

Topped with Caramelized Onions and Mushrooms

Stuffed Loin of Nature Veal

*With Spinach, Proscuitto, Currants and Pine Nuts
Roasted Fingerling Potatoes and Vegetable Medley*

“Land and Sea”

“The Cape Codder”

Grilled Filet Mignon with Butter Poached Lobster

Served with Wild Mushroom Ravioli, Glazed Tournee Vegetables and Lobster Bordelaise Sauce

“The J.F.K.”

Grilled NY Sirloin Steak with Jumbo Stuffed Shrimp

Baked Stuffed Potato and Chef's Vegetable Medley

Dinners are served with Assorted Rolls and Butter

Wedding cake as outlined in the “Wedding Package”

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$95

The Platinum Package includes a custom ice sculpture. Ask about details.

Please add \$5 surcharge per person for second entrée

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Wedding Cocktail Reception

Items are priced per piece

Hors d'oeuvres may be selected in orders of 50 pieces

Hot Hors d'Oeuvres

Stuffed Mushrooms with Sausage and Fontina Cheese	\$1.75
Stuffed Mushrooms "Vegetarian" Duxelle, Craisins and Pine Nuts	\$1.75
Phyllo Cups with Seafood Cake Stuffing	\$2.50
Mini Vegetarian Spring Rolls	\$2.00
Chicken Satay with Thai Peanut Sauce	\$2.75
Beef Satay with Thai Peanut Sauce	\$2.75
Mini Chicken and Cashew Spring Rolls	\$3.00
Scallops Wrapped in Bacon	\$3.00
Jumbo Shrimp in Garlic Butter	\$3.25
Tempura Shrimp with Ginger Scallion Dip	\$4.00
Maryland Style Crab Cakes with Roasted Pepper Aioli	\$3.50
Fried Oysters with Wasabi Cream	\$4.00
Seafood Cakes with Lobster Sauce	\$3.75
Lamb Lollipops – Mini Lamb Chops with Black Muscat Sauce	\$5.00
Mini Potato Latkes with Smoked Salmon and Garnishes	\$3.25
Steamed Shomai Dumplings, Tamari dip	\$2.50
Lemon Chicken Skewers	\$2.75
Georgia Chicken "Pecan Crusted" with Peach Sauce	\$2.75
Baked Clams Casino, Topped with Bacon and Herb Butter	\$3.50
Spanikopita, Spinach and Feta Phyllo Triangles	\$1.75

Cold Hors d'Oeuvres

Fresh Tomato Bruschetta	\$1.75
Belgian Endive with Chevre Cheese, Grape and Pistachio Garnish	\$2.50
Stuffed Euro Cucumber with Smoked Salmon Cream Cheese	\$3.00
Jumbo Chilled Shrimp Cocktail	\$3.75
Oyster Shooters with Bloody Mary Sauce	\$3.75
<u>Gourmet Canape Cups (select from below)–</u>	\$4.00
Summer Roll with Seaweed Salad and Orange Ginger Sauces	
Grilled Vegetables with Fire Roasted Red Pepper, Feta Dip	
Grilled Pineapple and Mango with Fruit Relish	

One Hour Unlimited Hors D'Oeuvres (choice of 4 from above) \$13.00 Per Person

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Stationary Displays

<i>Hot Artichoke and Spinach Dip</i> <i>served with Toasted Crostini</i>	<i>Serves 40 people</i>	\$80.00
<i>Baked Brie with a Fig and Port Wine Drizzle</i> <i>served with Toasted Crostini and Bread Sticks</i>	<i>Serves 40 people</i>	\$80.00
<i>Hot Deviled Crab Dip served with Toasted Crostini</i>	<i>Serves 40 people</i>	\$100.00
<i>Mezza Platter</i> <i>Hummus, Babaganoush, Feta Cheese, Kalamata Olives, and Pita Chips</i>		\$4.00 Per Person
<i>International Cheese Table and Crudités Basket</i> <i>Served with Assorted Crackers and Toasted Crostini</i>		\$9.00 Per Person

Just For Fun Hors d'Oeuvres

<i>Fried Jalapeño Poppers with Ranch Dip</i>	\$1.50
<i>Fried Chicken Wings with Honey Mustard Dip or BBQ Sauce</i>	\$2.00
<i>Chicken Fingers</i>	\$3.00
<i>Potato Skins</i>	\$2.50
<i>Mozzarella Sticks with Marinara Sauce</i>	\$2.25
<i>Vegetable Risotto Cakes with Marinara Sauce</i>	\$2.50
<i>Tempura Fried Vegetables</i>	\$1.75

Pizzas

<i>Tomato and Cheese Pizza, with tomato sauce and Mozzarella cheese</i>	\$14.99
<i>Veggie Pizza, with peppers, tomato, onions, mushrooms, herbs & cheese</i>	\$15.99
<i>Pepperoni Pizza</i>	\$15.99
<i>Sausage Pizza</i>	\$15.99
<i>Mushroom Pizza</i>	\$15.99
<i>Onion Pizza</i>	\$15.99
<i>Mushroom and Onion Pizza</i>	\$15.99

Each Fresh-Baked Pizza is 16" and is cut into 8 slices

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Cocktail Reception Beverages

Drink Prices – Based on a Per Drink Basis

<i>House Brand Liquor</i>	\$7
<i>Premium Brand Liquor</i>	\$8
<i>Top Premium Brand Liquor</i>	\$9
<i>House Wine</i>	\$7
<i>Domestic Beer</i>	\$5
<i>Premium Beer</i>	\$6
<i>Non-Alcoholic Beer</i>	\$5
<i>Sodas</i>	\$2
<i>Bottled Waters</i>	\$3
<i>Cordials</i>	\$8

Premium Brands: Stolichnaya, Absolut, Beefeater, Bacardi, Captain Morgan, Cuervo Gold, Mt. Gay Rum, Myers Dark Rum, Canadian Club, Tangueray Gin, Jim Beam, Jack Daniels, Dewar's, J&B

Top Premium: Johnny Walker Black, Grey Goose, Ketel One, Tangueray 10, Crown Royal, Makers Mark Bourbon

Cordials: Baileys, Kahlua, Amaretto, Gran Marnier **Chocolate Cordial Cups:** \$4

Domestic Beers: Budweiser & Budweiser Light

Premium Beers: Corona, Heineken, Amstel Light, Michelob Ultra, Samuel Adams, Bass

Please ask us about our famous MARTINI ICE LUGE

Spirit is poured in through the top of an Ice Sculpture passes through the ice via a specially drilled hole and is caught in a glass at the end of its journey

Specialty Tropical Blender Drinks and Signature Martinis are also available

Please allow us to order your Favorite Brand in Advance.

Our sommelier is pleased to offer suggestions for wine and beverage pairings to accompany your menu.

A \$100 Bartender Fee for each Bartender applies. (1 Bartender per 100 Guests)

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