

2012 NEW YEAR'S EVE



CAPE CODDER
RESORT & Spa

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RESORT & Spa

Route 132 & Barse's Way
Hyannis, MA 02601



Make your holiday celebration complete...

pamper yourself at our Beach Plum Spa!

Indulge in a relaxing massage, soothing body
treatment, rejuvenating facial or a spa

manicure or pedicure. Or visit our Hair Salon!

See complete menu at

www.BeachPlumSpa.com

Call today to make your appointment...

(508) 771-3000 ext. 741

Celebrate *under the stars* in our amazing ballroom!

Join us at 8:30 pm on December 31, 2011
for an exquisite Cocktail and Hors d'oeuvres reception
followed by a New Year's Dinner featuring a lavish buffet
all prepared by our award-winning Executive Chef.

After dinner, dance the night away to the Rock 'n Soul sounds
of Cape Cod & South Shore's Best Dance Band...

THE MOONLIGHTERS

Full Cash Bar & Select Wines

Overnight Package includes...

One night's accommodations, Hors d'oeuvres reception
followed by Dinner and Dessert Buffet,
Dancing and midnight Champagne Toast!
\$199*

Dinner Party includes...

Hors d'oeuvres reception followed by Dinner and Dessert Buffet,
Dancing and midnight Champagne Toast!
\$109*

Space is limited.

Reservations are required for this once a year gala event.

KIDS NIGHT OUT

8:00pm - 12:15 am

Separate Children's Party available for attendees.

Call for brochure. **Only \$49!**

*Rates are priced per person (room rates based on double occupancy) and are subject to a taxable 19% administrative fee and 7% Meals Tax and 11.7% Occupancy 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.

New Year's Eve Menu 2012

Cold Hors D'oeuvres

International Cheese and Seasonal Fruit Display
Fresh Seasonal Crudit  Baskets with Dips
Nut Crusted Baked Brie with Port Fig Jam
Breads and Cracker Display
Baked Artichoke & Spinach Dip with Toasted Pita Chips
Chilled Jumbo Shrimp Cocktail
Antipasto Display
Cured Meats, Grilled and Roasted Vegetables
Marinated Mushrooms

Hot Hors D'oeuvres Passed

Scallops and Bacon • Vegetarian Stuffed Mushrooms
Chicken and Cashew Spring Rolls • Bruschetta
Sweet and Sour Meatballs • Mushroom Tartlettes

Salad Table

Crisp Caesar Salad • Seasonal Greens • Spinach Salad

Pasta Table

Grilled Vegetable Raviolis
Shrimp and Scallop Fra Diavolo with Penne Rigate

Entr es

Roasted Organic Chicken with Sundried Tomatoes
Seared Salmon with Teriyaki Tamari Glaze
Baked Stuffed Haddock with Lobster Sauce
Accompaniments ~ Herb Roasted Potatoes,
Vegetable Medley, Rice Pilaf

Carving Table

Roast Sirloin of Beef with Bordelaise Sauce and Horseradish Sauce
Carved Ham with Honey Mustard

Lavish Dessert Table

Cakes, Tortes, Fresh Fruit, Mini Pastries, plus a few surprises!

Hors D'oeuvres - 8:30pm

Dinner - 9:30pm

Champagne Toast at Midnight