



# WEDDINGS

**CAPE CODDER**  
*RESORT & Spa*

The Cape Codder Resort and Spa is pleased to offer five exclusive Wedding Packages, each will provide you with a complete experience with the benefit of a simplified planning process, leaving you more time to enjoy the journey to your special day. It is all here for you — beautiful options for a wedding ceremony, elegant function rooms for reception as well as pre and post events, some of the most delicious and creative menu choices on the Cape, a full-service Spa to pamper you and make you look your best, and exceptional overnight accommodations for your out-of-town guests. Let us help you plan the wedding of your dreams!

## ALL WEDDING PACKAGES INCLUDE:

- **Wedding toast** *Champagne, Wine or Sparkling Cider*
- **Cake cutting** *for Wedding Cake you provide*
- **Gathering Room** *Exclusively yours for the first hour of Reception for private moments with family and wedding party prior to formal introductions*
- **Full course wedding dinner** *Prepared by our talented culinary team*
- **Banquet manager** *to ensure wedding day events flow perfectly*
- **Overnight accommodations** *on your Wedding Night in a Cape Codder guest room*
- **Discounted guestroom rates** *for out-of-town guests*
- **Complimentary function room for rehearsal dinner or post-wedding brunch**
- **Banquet room set-up includes** *Tables and Chairs; Floor-length Linens; China, Glass and Flatware; Dance Floor; In-house Centerpieces are Glass Bubble Bowls with Sand, Shells and Sea Glass*

## GOLD & PLATINUM PLATED WEDDING PACKAGES INCLUDE:

*All the above as well as:*

- **Cheese Board** *to enjoy in your Gathering Room with family and wedding party*
- **Chocolate Dipped Strawberry** *to accompany each slice of Wedding Cake you provide*
- **Couples Massage for Bride and Groom** *pre or post wedding*
- **Wedding Night Accommodations Upgrade** *to a romantic Loft Suite*

### STATION OR BUFFET OPTIONS

- *Diamond Wedding Package*
- *Silver Wedding Package*
- *Cape Codder Clambake Wedding Package*

### PLATED OPTIONS

- *Gold Wedding Package*
- *Platinum Wedding Package*

### VENUE CAPACITIES & FEES

*Saturdays during peak-season (from May through October and during the month of December) require an additional venue fee based on the banquet room selected. There are no additional venue fees charged Sundays through Fridays during peak-season or during off-season. Your Catering Sales Manager can provide fee details.*

<i>Banquet Room Name</i>	<i>STATION or BUFFET</i>	<i>PLATED</i>
	<i>max capacity with dance floor</i>	<i>max capacity with dance floor</i>
<b>JFK Ballroom</b> .....	<b>250</b> .....	<b>300</b>
<b>Emerald Room</b> .....	<b>150</b> .....	<b>175</b>
<b>VJ's &amp; Nauset Rooms</b> .....	<b>100</b> .....	<b>125</b>
<b>Crystal Room</b> .....	<b>150</b> .....	<b>180</b>

## PLATINUM WEDDING PACKAGE

### PLATED DINNER

#### HORS D'OEUVRES

*Selection of FOUR Hot or Cold Hors D'oeuvres*

*Selection of TWO Stationary Displays*

#### SOUPS OR APPETIZERS

*Please select 1*

Cape Cod Lobster Bisque

New England Clam Chowder

Pumpkin, Pear and Ginger Bisque

Italian Wedding Soup

Seasonal Ravioli *Mushroom, Butternut Squash or Spinach - please add \$2 per person*

Crab Cake *with Roast Pepper Aioli - please add \$2 per person*

#### SALADS

*Please select 1*

Cape Codder House Salad *with White French dressing*

Traditional Caesar Salad *with Garlic Croutons*

Baby Spinach Salad *with Crumbled Blue Cheese, Craisins and Pecans, tossed with Raspberry Vinaigrette*

Cru Chopped Salad *with Apples, Pears, Walnuts, and Blue Cheese tossed with Maple Vinaigrette*

Wedge Salad *Iceberg Lettuce, fresh Tomato, Applewood Smoked Bacon and Crumbled Blue Cheese*

#### ENTRÉES

*Please select 2 from the following page*

Baskets of Assorted Rolls and Butter

Chef's Choice of Accompaniment unless indicated

#### DESSERT

Chocolate Dipped Strawberry *served alongside each slice of your Wedding Cake*

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

**\$125**

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## PLATINUM WEDDING PACKAGE *continued*

### PLATED DINNER

#### ENTRÉES

*Please select 2*

Searched Salmon Filet *on Paella Rice with Mussels and Clams in a Saffron Sage*

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

Sole Veronique *Paupiettes of Grey Sole with White Wine, Wild Rice Pilaf, Baby Green Beans and Roasted Tomato*

Duckling Trilogy *Roast Breast, Confit of Leg and Duck Sausage with Braised Savoy Cabbage with Lardons and Apples \*\$10 surcharge\**

Roast Rack of New Zealand Lamb *Roasted Garlic Mashed Potatoes and Roasted Vegetable Medley*

Filet Mignon *Chargrilled or Roasted and sliced, served with Potato and Celeriac Gratin, Haricot Vert and Braised Shallots \*\$10 surcharge\**

Grilled NY Sirloin *Choice Angus Hand-cut Steak topped with Caramelized Onions and Mushrooms \*\$10 surcharge\**

Grilled Chicken Coleman *Free-Range Breast topped with Seasonal Chutney*

Chicken Marsala *Pan-roasted Organic Statler Breast with Wild Mushroom Risotto*

Chicken Julia *Roulades filled with Seafood Stuffing, Lobster and Spinach with Lobster Bordelaise*

Mediterranean Tasting Plate *Tomato stuffed with Vegetable Risotto, Eggplant Parmigiana, Vegetable stuffed Zucchini with Three Cheeses*

Spicy Couscous and Grilled Vegetable Medley *Couscous with Toasted Cashews, Grapes, Dried Fruits, Fresh Mint and Cilantro; Medley includes Grilled Zucchini, Summer Squash, Peppers, Mushrooms and Tomatoes*

Eggplant Rollatini *with Sicilian Caponata on Creamy Risotto*

Grilled Portabella and Vegetable Stack *with Asparagus, Peppers, Zucchini and Summer Squash sprinkled with fresh Parmesan Cheese*

#### DUET PLATES

Grilled Filet Mignon with Butter Poached Lobster *served with Wild Mushroom Ravioli, Glazed Vegetables and Lobster Cream Garnish \*\$10 surcharge\**

Grilled NY Sirloin Steak with Jumbo Baked Stuffed Shrimp *served with Baked Stuffed Potato and Chef's Vegetable Medley \*\$10 surcharge\**

Organic Chicken Marsala and Jumbo Baked Stuffed Shrimp *served with Wild Rice Pilaf and Chef's Vegetable Medley*

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## GOLD WEDDING PACKAGE

### PLATED DINNER

#### STATIONARY DISPLAY

Our Chef's Selection of Imported and Domestic Cheeses served with Crackers, Seasonal Fruits, and Crudités

– OR –

#### PASSED HORS D'OEUVRES

*Please select 2*

##### HOT HORS D'OEUVRES

Fresh Tomato Bruschetta  
Stuffed Mushrooms with Sausage and Fontina Cheese  
Mini Vegetable Quiche  
Mini Vegetarian Spring Rolls  
Scallops Wrapped in Bacon

##### COLD HORS D'OEUVRES

Caprese Skewers  
Jumbo Chilled Shrimp Cocktail

#### SOUPS OR APPETIZERS

*Please select 1*

New England Clam Chowder  
Baked French Onion Soup  
Butternut Apple Bisque  
Italian Wedding Soup  
Seafood Chowder

Seasonal Ravioli *Mushroom, Butternut Squash or Spinach – please add \$2 per person*  
Crab Cake *with Roast Pepper Aioli – please add \$2 per person*

#### SALADS

*Please select 1*

Cape Codder House Salad *with Creamy Ranch dressing*  
Traditional Caesar Salad *with Garlic Croutons*  
Baby Spinach Salad *with Crumbled Blue Cheese, Craisins and Pecans, tossed with Raspberry Vinaigrette*  
Cru Chopped Salad *with Apples, Pears, Walnuts, and Blue Cheese tossed with Maple Vinaigrette*

#### ENTRÉES

*Please select 2 from the following page*

Baskets of Assorted Rolls and Butter  
Chef's Choice of Accompaniment unless indicated

#### DESSERT

Chocolate Dipped Strawberry *served alongside each slice of your Wedding Cake*  
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

**\$115**

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## **GOLD WEDDING PACKAGE** *continued*

### PLATED DINNER

#### **ENTRÉES**

*Please select 2*

Oven Poached Salmon *with Fresh Dill Sauce*

Filet of Haddock *topped with Lobster Meat, Fresh Asparagus, Rice Pilaf Garnished with Lobster Sauce* \*\$10 surcharge\*

Grilled Fresh Swordfish *Roasted Tomato, Capers and Lemon Beurre Blanc*

Jumbo Baked Stuffed Shrimp *with our own Seafood Stuffing*

Chicken Florentine *with Spinach and Fontina Cheese*

2 Ways Duckling *Grilled Breast and Confit of Leg with Dried Cherry Sauce* \*\$10 surcharge\*

Prime Rib of Beef *au Jus and slow roasted to perfection* \*\$10 surcharge\*

Roasted Sirloin *sliced and served with a Bordelaise Sauce* \*\$10 surcharge\*

Quinoa and Grilled Vegetable Medley *Quinoa with Toasted Cashews, Grapes, Dried Fruits, Fresh Mint and Cilantro;*  
*Medley includes Grilled Zucchini, Summer Squash, Peppers, Mushrooms and Tomatoes*

Wild Mushroom Risotto *Creamy Risotto with fresh Mushrooms, Parmesan and Truffle Oil*

Pasta Primavera *Penne with Seasonal Vegetables and Fresh Parmesan*

#### **DUET PLATES**

Sliced Roast Sirloin of Beef with Grilled Salmon \*\$10 surcharge\*

English Cut Prime Rib and Jumbo Baked Stuffed Shrimp \*\$10 surcharge\*

Chicken Marsala and Jumbo Baked Stuffed Shrimp

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## SILVER WEDDING PACKAGE

### STATION/BUFFET DINNER

#### STATIONARY DISPLAY

Our Chef's Selection of Imported and Domestic Cheeses served with Crackers, Seasonal Fruits, and Crudités

– OR –

#### PASSED HORS D'OEUVRES

*Please select 2*

##### HOT HORS D'OEUVRES

Fresh Tomato Bruschetta  
Stuffed Mushrooms with Sausage and Fontina Cheese  
Mini Vegetable Quiche  
Mini Vegetarian Spring Rolls  
Scallops Wrapped in Bacon

##### COLD HORS D'OEUVRES

Caprese Skewers  
Jumbo Chilled Shrimp Cocktail

#### SOUPS OR SALAD

*Please select 1*

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

#### STATIONS

*Please select 3 Buffet Stations from the following page*

Baskets of Assorted Rolls and Butter  
Chef's Choice of Accompaniment unless indicated

#### DESSERT

*Wedding Cake* ~ provide us the cake of your choice. We will slice and serve it at no additional charge to you

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

**\$99**

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## **SILVER WEDDING PACKAGE** *continued*

### STATION/BUFFET DINNER

~ *Please select 3 Buffet Stations* ~

#### **PASTA STATION**

*Please select 1*

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*

Butternut Squash Ravioli *with Browned Sage Butter*

Penne Rigate *with Sunday Gravy, Braised Pork, Meatballs and Sausage*

Grilled Vegetable or Mushroom Ravioli *in a cured Tomato Ragout*

#### **LAND & SEA STATION**

*Please select 2*

Salmon Medallions *with Teriyaki Glaze and Toasted Sesame Seeds*

Haddock *with Seafood Stuffing and Creamy Lobster Sauce*

Traditional Chicken Parmesan

Chicken Marsala *pan roasted breast with a Wild Mushroom Marsala Sauce*

Roasted Loin of Pork *with Cranberry Sage Stuffing, Sweet Onion Gravy, Fruit Chutney*

#### **CARVING STATION**

*Please select 1*

Prime Rib of Beef *au Jus \*\$10 surcharge\**

Roasted Fresh Turkey Breast *with Cranberry Relish*

Roast Sirloin of Beef *with Bordelaise Sauce \*\$10 surcharge\**

Maple Cured Smoked Ham *with Honey Mustard Glaze*

#### **CAPE COD STATION**

*Please select 2*

Sandy Neck Baked Clams Casino

Cape Codder Crab Cakes *with Lobster Sauce*

Medallions of Grilled Swordfish *with Lime Caper Butter*

Teriyaki Glazed Salmon Medallions

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## DIAMOND WEDDING PACKAGE

### STATION/BUFFET DINNER

#### SOUP OR SALAD

*Please select 1*

New England Clam Chowder

Italian Wedding Soup

Traditional Caesar Salad *with Garlic Croutons*

Garden Salad *with White French Dressing*

~ *Please select 3 Buffet Stations* ~

#### PASTA STATION

*Please select 1*

Baked Cheese Tortellini *with Peas, Smoked Ham  
and Three Cheeses*

Butternut Squash Ravioli *with Browned  
Sage Butter*

Penne Rigate *with Sunday Gravy, Braised Pork,  
Meatballs and Sausage*

Mushroom or Vegetable Ravioli *in a cured Tomato  
Ragout*

#### CARVING STATION

*Please select 1*

Roast Sirloin of Beef *with Bordelaise Sauce*  
*\*\$10 surcharge\**

Maple Cured Smoked Ham  
*with Honey Mustard Glaze*

#### LAND & SEA STATION

*Please select 2*

Fisherman's Stew *with a medley of Seafood  
stewed with Tomato and Vegetables*

Stuffed Fresh Haddock *with Creamy  
Lobster Sauce*

Chicken Marsala *pan roasted with Wild  
Mushrooms and Marsala wine*

Chicken Piccata *with a Lemon Caper Sauce*  
Stuffed Loin of Pork *with Cranberry Sage Stuffing,  
Sweet Onion Gravy, Fruit Chutney*

#### CAPE COD STATION

*Please select 2*

Sandy Neck Baked Clams Casino

Cape Codder Crab Cakes *with Lobster Sauce*

Baked Cape Cod Oysters Florentine

Baskets of Assorted Rolls and Butter

Chef's Choice of Accompaniment unless indicated

#### DESSERT

*Wedding Cake* ~ provide us the cake of your choice. We will slice and serve it at no additional charge to you.

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

**\$89**

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## CAPE CODDER CLAMBAKE WEDDING PACKAGE

### STATION/BUFFET DINNER

New England Clam Chowder

Baby Spinach Salad *with Crumbled Blue Cheese,  
Craisins and Pecans, tossed with Raspberry Vinaigrette*

Caprese Salad

1½ lb Steamed Whole Maine Lobster *(one per person)*

Steamed Clams and Mussels

Broth and Butter

Barbecued Chicken

Baby Back Ribs

Corn on the Cob

Boiled Red Bliss Potatoes

Corn Bread with Creamy Butter

### DESSERT

*Wedding Cake* ~ provide us the cake of your choice. We will slice and serve it at no additional charge to you.

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

**\$109**

## AFTER PARTY SNACKS

*Priced per person, minimum 50 people*

Chicken Fingers (Regular or Buffalo) .....	\$4
Potato Skins .....	\$3
Mini Sliders .....	\$6
Vegetable Risotto Cakes with Marinara Sauce .....	\$4
Chicken Wings (Regular of Buffalo) .....	\$5
Quesadilla Triangles (Chicken or Veggie) .....	\$4
Mozzarella Sticks with Marinara Sauce.....	\$4

## FRESH BAKED PIZZAS

*Priced per 14 inch pizza, 8 slices each*

Traditional Cheese Pizza <i>with Tomato Sauce and Mozzarella Cheese</i> .....	\$16
Classic Pepperoni Pizza.....	\$17
Sausage Pizza .....	\$17
Veggie Pizza .....	\$17
Meat Lovers Pizza.....	\$20
White Pizza <i>with Grilled Vegetables, Spinach, Ricotta &amp; Mozzarella Cheeses</i> .....	\$20
Buffalo Chicken Pizza .....	\$20

## DESSERT ENHANCEMENTS

*Priced per person, minimum 50 people*

Assorted Mini Italian Pastries .....	\$10
Make-your-own Sundae Bar .....	\$12
<i>Vanilla &amp; Chocolate ice cream, Assorted Toppings &amp; Whipped Cream</i>	
Coffee & Cordials .....	\$10
<i>Upgraded Coffee Station to include Flavored Syrups, Whipped Cream, Chocolate Shavings</i>	
<i>Mini Chocolate Cups filled with popular Liqueurs ~ Bailey's, Amaretto di Saronno, Godiva and Sambuca Romana</i>	

## BEVERAGE SERVICE

### HOSTED BAR\* and CASH BAR Pricing

<i>Priced per Drink</i>			
Top Shelf Brand Liquor	\$13	Premium/Craft Beer	\$8
Premium Brand Liquor	\$11	Domestic Beer	\$7
House Brand Liquor	\$10	Non-Alcoholic Beer	\$7
Premium Wine	\$11	Champagne by the Glass	\$10
House Wine	\$10	Sodas & Mineral Water	\$5

*\*based on consumption*

### OPEN BAR PACKAGE – based on an hourly per person price

Bars are stocked with Top Shelf or Premium brands, a selection of imported, craft and domestic beers, house and premium wines, soft drinks, mixers and sparkling waters. Please select from the following tiers:

<i>Priced per Person</i>			
<i>Top Shelf</i>		<i>Premium</i>	
Hour One	\$26.00	Hour One	\$22.00
Hour Two	\$19.00	Hour Two	\$17.00
Additional Hours	\$13.00	Additional Hours	\$11.00

### BEER & WINE OPEN BAR PACKAGE

Includes a selection imported, craft and domestic beers; house and premium wines; soft drinks, mixers and sparkling waters.

Hour One	\$17.00 per person
Hour Two	\$13.00 per person
Additional Hours	\$9.00 per person

### BAR SET UP FEES

\$200 Bar Set Up Fee for each Indoor Cash Bar  
 \$350 Bar Set Up Fee for each Outdoor Cash Bar  
 Bar set up fee for Hosted or Open Bar is waived

### SELECTION OF BRANDS

*Selection of brands is subject to change based on availability.*

Makers Mark Bourbon	Jack Daniels	El Jimidore Tequila
Grey Goose	Absolut	Seagram's 7 Whiskey
Bombay Sapphire	Tanqueray	Malibu Rum
Patron Silver	Cuervo Gold	Baileys
Crown Royal	Seagram's VO	Kahlua
Mt. Gay Rum	Captain Morgan	Amaretto
Johnny Walker Black	Dewar's	Grand Marnier

**Domestic Beer:** Budweiser, Bud Light and Coors Light

**Premium/Craft Beer:** Corona, Michelob Ultra, Samuel Adams, and Cisco Whale's Tale

**House Wines:** Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, and Cabernet Sauvignon

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# WEDDING POLICIES & GUIDELINES

*"The Cape Codder Resort & Spa's commitment is to consistently exceed the expectations of all guests by providing the best lodging and dining experience possible."*

**FOOD & BEVERAGE** In order for the Cape Codder & Spa to assure the availability of all chosen menu items, your menu -selections should be submitted to the Conference Planning or Catering Department at least two weeks prior to the event date. All food and beverage consumed in function rooms must be provided by the Cape Codder Resort & Spa. Any food served in a banquet setting may not be packaged to go.

**LIQUOR POLICY** Per the Cape Codder Resort & Spa'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. We reserve the right not to serve anyone whose judgment we feel may be impaired due to drinking. The Cape Codder Resort & Spa Management policy states a five (5) drink per person maximum. We reserve the right to require positive identification.

**TAXES AND ADMINISTRATIVE FEES** All charges are subject to a taxable 20% administrative fee, and a 7% Massachusetts sales tax. The 20% 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.

**VENUE FEES** Wedding Packages include the cost of the Banquet Room with the exception of Saturday from May through October and during the month of December. Venue Fees depend on room selected and will be stated in your contract. Package Weddings are five hours in length. Non-Package Weddings (Banquet Menu only) are three hours in length. The charge for each additional hour is \$300. Venue fees include use of function room, floor length linen, china, glass and silverware. Ceremony charges are additional; please refer to Ceremony Package information or consult with your Catering Sales Manager.

**DEPOSIT/PAYMENT PROCEDURES** A deposit will be requested in your contract to confirm the date and the function space. Deposits will be credited to the final bill and are non-refundable. All charges are to be paid in full seven days prior unless otherwise arranged with the Catering Department. In the event of overpayment, the Cape Codder Resort & Spa will reimburse you within 30 days of your function.

**GUARANTEES** Final guaranteed confirmation for the number of guests attending your event, including entrée selections if applicable, are required seven days prior to event. Charges will be based on this minimum guarantee or the actual guest count, whichever is greater.

**DECOR** The Catering Department must be informed of any decorations or displays for your event. Candles are allowed but open flames will not be permitted in any function room and nothing can be affixed to the walls of our function rooms.

**OUTDOOR CEREMONIES** In the 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.

**VENDOR RECOMMENDATIONS** Upon booking and signing a contract with the Cape Codder Resort & Spa, you will be provided a list of recommended vendors. These are merely suggestions. The Cape Codder Resort & Spa is not responsible for these services.

**CHILDREN'S MEALS / VENDOR MEALS** We are pleased to offer discounted pricing for younger guests ages 4 to 12 and vendors in attendance at your event. If serving a buffet, children under age 4 are free, ages 4 to 12 are at half the price of the menu selected. We also offer a variety of plated children's meal options; please consult with your Catering Sales Manager at least 30 days prior to your event. Vendor meals are chef's choice, priced at \$35.00 plus applicable taxes and fees.

## WEDDING POLICIES & GUIDELINES *continued*

**WEDDING CAKE** is to be supplied by you. We will cut and serve your wedding cake at no additional cost when on package. The Cake Cutting Fee for a non-package wedding is \$2.00 per slice.

**OVERNIGHT GUEST ROOMS** We look forward to welcoming your guests and for the convenience of all our guests, we kindly remind you that our rooms are not to be considered hospitality or post wedding party rooms following your reception. For the convenience of all guests, we cannot allow excessive noise disturbances caused by any individuals. Any guest that disrupts another guest by any misconduct or excessive noise will be held responsible for any refunds that the resort is forced to incur.

**ROOM GIFT AMENITY DELIVERY** If you would like special amenities or gift bags to be delivered to guest rooms, our charge for delivery is \$3.00 per room. Alternatively, you may request they be presented to guests upon check-in by the Front Desk. This option is \$1.50 per room and all gift bags must be the same.

**STORAGE** The Catering Department must be informed of any packages being shipped to the resort. Packages will only be accepted 2 business days prior to commencement of event. Removal of all property is the responsibility of the group on-site contact. Packages must be clearly marked with the name of the event, date of the event, and name of Catering Sales Manager.

**OTHER** The Cape Codder Resort & Spa assumes no responsibility for loss or damage to items left in function rooms prior to, during or following an event.