

CAPE COD BAY WEDDING MENU

\$105.00 per person

ARTISAN CHEESE DISPLAY

Imported and Domestic Cheeses artfully arranged with garden vegetables, fresh-cut fruit, breads, crackers & white bean tapenade.

PASSED HORS D'OEUVRES – Please select 3

Roasted Beet and Goat Cheese Tartlet
Chicken Tikka Masala Satay ^{GF}
Mini New England Crab Cake

Lobster Mac & Cheese Tartlet
Mini Lobster Cappuccino
Beef Satay

FIRST COURSE SELECTIONS – Please select 1

Lobster Tostada Appetizer – mango, sweet chili, guacamole

Scallop Ceviche Appetizer – citrus, vodka, red onions, and cilantro ^{GF}

Lobster Chowder - *market*

Butternut & Apple Soup (seasonal) ^{GF}

Toasted Almonds Salad – field greens, crumbled gorgonzola & seasonal vinaigrette ^{GF}

Spiced Roasted Mushroom Salad – shaved fennel, arugula and reggiano ^{GF}

ENTRÉES – Please select 2 (\$5.00 surcharge for a third entrée selection)

All Entrees served with starch & seasonal vegetables, baked rolls, whipped butter, coffee and assorted hot teas

FROM THE SEA

Lobster Bake - creamed corn puree, chorizo & potato stuffing, onion soubise, vegetable & smoky drawn butter

Atlantic Salmon Filet - honey, lime & chipotle roasted with vanilla scented organic black bean puree, seasonal baked squash, cilantro vinaigrette ^{GF}

Lemon Sole - francaise style with lobster meat, vermouth butter, roasted fennel, creamed leeks ^{GF}

FROM THE LAND

Roasted Free Range Chicken - stuffed with green apples & soft ripened goat cheese, roasted seasonal vegetables, truffled jus ^{GF}

Slow Roasted Breast of Duckling - lardon collards, buttered corn cake, sugared tomatoes, house pickles, orange mustard sauce

Veal T-Bone - black beluga lentil pilaf, fennel pollen, truffle butter, lemony greens ^{GF}

Prime Rib of Beef - roasted shallot & rosemary jus, horseradish mashed potato and vegetable ^{GF}

Filet Mignon - fried Bouchevrette, Malbec demi, Yukon whipped potato and vegetable

FROM THE LAND AND SEA

Surf & Turf - grilled petite filet, butter poached lobster, black garlic butter, asparagus, and potato fondue ^{GF}

The Dan'l Webster Inn & Spa, Sandwich, MA 02563 (508) 888-3622 - All menus subject to change ~ May 2022

Wedding guarantees are due 7 days prior to your event. All event charges are subject to a taxable 20% administrative fee and 7% local and Mass sales tax (tax rate is subject to change). The 20% 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. Before choosing your menus, please inform your Catering Manager of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

TOWN NECK BEACH WEDDING MENU

\$95.00 per person

PASSED HORS D'OEUVRES – Please select 3

Avocado Bruschetta	Sausage & Cheese Stuffed Mushrooms
Meatballs in a Marinara Sauce	Scallops Wrapped in Bacon
Crispy Chicken w/ Sweet Mango Dipping Sauce	Wild Mushroom in Filo

FIRST COURSE SELECTIONS – Please select 1

Chicken & Waffles Appetizer – fruit compote, maple syrup, buttermilk whipped cream
Tuna Tostada Appetizer – tortilla, poblano tomato salsa, lime crème, guacamole
Lobster Chowder - *market*
Butternut & Apple Soup (seasonal) ^{GF}
Narragansett Mozzarella Salad – prosciutto, arugula, grapefruit, white balsamic fig reduction ^{GF}
Iceberg Wedge Salad – gorgonzola cheese, white raisins, grape tomatoes, pistachios, and blue cheese dressing ^{GF}

ENTRÉES – Please select 2 (\$5.00 surcharge for a third entrée selection)

All Entrees served with starch & seasonal vegetables, baked rolls, whipped butter, coffee and assorted hot teas

FROM THE SEA

Miso Citrus Glazed Cod - Sweet chili roasted vegetables and house fried rice ^{GF}
Baked Stuffed Jumbo Shrimp - “Casino style” with a lardon & shrimp stuffing, garlic, lemon & herbed butter, brown rice quinoa pilaf
Grilled Swordfish - Wheat berry risotto, preserved lemon gremolata, English peas, and malted vinaigrette

FROM THE LAND

Herb Marinated Statler Chicken - Steroid free with parsnip puree, pan jus, vegetable ragout ^{GF}
Chicken Oscar - Boneless breast, sautéed, topped with lobster, spinach and béarnaise sauce, brown rice quinoa pilaf
Slow Roasted Breast of Duck - Yuzu marmalade glaze, Chinese risotto, Napa cabbage, brown pork gravy ^{GF}
Grilled Bistro Steak - Haricot verts, potato fondue, house steak sauce finished with a garlic herb butter ^{GF}

FROM THE LAND AND SEA

Surf & Turf - Grilled sirloin, lobster smashed potato, Gouda Florentine, pink grapefruit sabayon ^{GF}
Sirloin & Shrimp - Grilled sirloin, jumbo “casino” baked stuffed shrimp, Malbec demi, smoky drawn butter, Yukon whipped potato & vegetable

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BOARDWALK BUFFET WEDDING MENU

\$85.00 per person

PASSED HORS D'OEUVRES for your cocktail hour – Please select 3

Bruschetta
Bacon wrapped Water Chestnut
Pigs in a Blanket

Panko Fried Chicken in Thai Peanut Sauce
Spanakopita Spinach & Feta
Vegetable Fontina Cheese Stuffed Mushrooms

FIRST COURSE SELECTIONS – Please select 1

Candied Pecans Salad - field greens, goat cheese, and seasonal vinaigrette (GF)
Iceberg Wedge Salad – Gorgonzola cheese, white raisins, grape tomatoes, pistachios, and blue cheese dressing (GF)
Caesar Salad
Lobster Chowder - *market*
Roasted Portobello – stuffed with spinach and caramelized onions; finished with French brie, arugula crisps, and sauce Romesco (GF)
Seared Scallop Cake – with cherrywood bacon aioli and green apple gremolata

BUFFET ENTRÉES – Please select 3

Buffet inclusions are baked rolls, whipped butter, Chef's choice starch & vegetable, coffee and assorted hot teas

FROM THE SEA

Baked Stuffed Shrimp “Casino” style – Jumbo shrimp, stuffed with shrimp, house lardons, herbs, grana
Seafood Paella – Mussels, shrimp, scallops, sofrito, green peas, lemon, fluffy saffron rice, chorizo (GF)
Corn Crusted Atlantic Salmon – Roasted poblano tomato salsa, aged sherry, cumin crema (GF)

FROM THE LAND

Slow Roasted Pork Sirloin – Apple, walnut, fig chutney, Madeira sauce (GF)
Chicken Oscar – Breaded scaloppini with lobster, spinach, and béarnaise sauce
Slow Roasted Breast of Duck – Yuzu marmalade glaze, Napa cabbage, orange mustard (GF)

FROM THE LAND AND SEA

Steak & Lobster Oscar – Spinach, béarnaise sauce

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Policies and Guidelines

“The Dan’l Webster Inn & Spa’s commitment is to consistently exceed the expectations of everyone by providing the best lodging and dining experience possible.”

FOOD & BEVERAGE: For the Dan’l Webster Inn & 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 Dan’l Webster Inn & Spa. Any food served in a banquet setting may not be packaged to go. We can recommend bakeries for custom designed specialty cakes for any celebration. A \$2.00 per person cake cutting fee is waived when you book one of our wedding packages.

LIQUOR POLICY: Per the Dan’l Webster Inn & 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 Dan’l Webster Inn & 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. State tax rate is subject to change.

VENUE FEES are based on event size and banquet room and will be stated in your contract. Weddings are limited to five hours unless previously arranged with your coordinator. Ceremony charges are additional; please inquire.

DEPOSIT/PAYMENT PROCEDURES: A deposit will be requested in your contract to confirm the date and the banquet space. Deposits will be credited to the final bill and are non-refundable. All charges are to be paid in full at least seven days prior to your event. In the event of overpayment, the Dan’l Webster Inn & Spa will reimburse you within 30 days of your event.

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.

DÉCOR: The Catering Department must be informed of any decorations or displays for your event. Glitter, confetti, and open flames will not be permitted in any banquet room. The Inn will not permit the affixing of anything to the walls or ceilings. Strobe lights are not permitted. There is a minimum fee of \$250 to hang lights or décor. With any rental items (linens, chair covers, bows, etc.) we charge a \$100 storage/handling fee.

STORAGE: The Catering Department must be informed of any packages being shipped to the Inn. Packages will only be accepted 2 business days prior to commencement of event. Removal of all property is the responsibility of the group’s on-site contact and must be done within 24 hours after the event as we do have limited storage capabilities.

OUTDOOR CEREMONIES: In the event of inclement weather, the Catering Department reserves the right to relocate the event to an indoor banquet room. This decision will be made 3 hours prior to commencement.

VENDOR RECOMMENDATIONS: Upon booking and signing a contract with The Dan’l Webster Inn & Spa, you will be provided a list of recommended vendors. These are merely recommendations and The Dan’l Webster Inn & Spa is not responsible for these services.

COAT CHECKING & PARKING: The main lobby coat room is always available. We have ample, free guest parking. A coat check person will be available for a minimal charge upon request.

AUDIO VISUAL AND ELECTRICAL: A lectern and microphone will be included with your ceremony package at no charge. There will be a charge for any non-basic equipment which must be ordered in. Please inquire.

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

ROOM GIFT AMENITY DELIVERY: If you would like to have amenities delivered to your guests’ rooms, our charge for delivery is \$3.00 per room. To hand out as your guests arrive at check-in, a \$1.50 fee per room will be charged.

OTHER: The Inn assumes no responsibility for loss or damage to items left in banquet rooms prior to, during or following an event