

The Dan'l Webster Inn & Spa

CONGRATULATIONS ON YOUR UPCOMING WEDDING!

Congratulations on your engagement and thank you for considering the Dan'l Webster Inn & Spa for one of the most important days of your life.

You are sure to fall in love with the Dan'l Webster Inn as you consider us for your wedding day! Here are just some of our offerings:

- **Award Winning Cuisine**

Creative menus crafted by our talented culinary team have won us recognition as a Distinguished Restaurant of North America, placing us in the top 1% of restaurants in the country. Healthy options are on the menu, and rest assured we can accommodate any dietary requirement.

- **Convenience**

We will take care of several items on your list – rehearsal dinner, spa services, ceremony, reception celebration, and overnight accommodations for your out-of-town guests. Choose from one of our complete wedding packages (attached) or let us custom design something that suits your budget. It is all here for you, and our experienced team is personally at your service every step of the way.

- **Location**

Nestled in the heart of historic Sandwich, Cape Cod's oldest New England village, the Dan'l Webster Inn offers an intimate setting, cozy ambiance, and world class luxuries. Our manicured gardens provide the perfect backdrop for your wedding ceremony and photos, or you can easily get to Town Neck Beach less than two miles away for photos by the sea, marsh, and the infamous Sandwich Boardwalk. The Inn's location has easy access, just over one hour from Boston and Providence, for your out-of-town guests.

For a tour of the Inn and to learn more about our special wedding arrangements, please call me to make an appointment. We would be honored to be a part of your day here at our very special Inn.

Thank You,

Alisa Anderson

Catering Sales Manager

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www.danlwebsterinn.com

The Dan'l Webster Inn & Spa

...is pleased to offer three exclusive Wedding Packages. Each provide 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 ceremony, elegant function rooms for reception as well as pre- and post- events, incredibly delicious food carefully prepared by our award-winning culinary team, a full-service Spa to pamper and make you look your best, as well as exceptional overnight accommodations for your out-of-town guests. Let us help you make your wedding dreams come true!

ALL WEDDING PACKAGES INCLUDE:

- **Banquet Room set-up** includes tables and chairs, white table skirting and linens, china, glass and flatware, and dance floor
- **Professional Planning Services** to assist you in planning the perfect day
- **Banquet Coordinator** with full staff in formal attire to ensure wedding day events flow perfectly
- **Wedding Toast** - champagne or sparkling cider served with a fresh fruit berry
- **Full Course Wedding Dinner** prepared by our talented and creative culinary team
- **Cake Cutting/Plating** for wedding cake you provide
- **Overnight accommodations** on your wedding night in a beautifully appointed Deluxe Room
- **Discounted guestroom rates** for out-of-town guests

THE CAPE COD BAY PACKAGE ALSO INCLUDES:

- Wedding night accommodation upgrade to a romantic Suite
- Couples massage for Bride and Groom pre- or post-wedding

VENUE FEES

Banquet Room Name	Venue Fee	Maximum capacity with dance floor
Conservatory	\$1750	70
Conservatory, Heritage Room	\$2000	85
Conservatory, Music Room	\$2550	125
Conservatory, Heritage, Music Rooms	\$2800	150

*Minimum guest requirements will apply; please inquire.

CEREMONY - \$500

GARDEN OR MARSHVIEW TERRACE

The Garden area offers a cozy spot to share your vows, with a backdrop of colorful blooms in season.

The Marshview Terrace features our newly built deck overlooking the ever-changing saltmarsh. Both include –

- Capacity seating 150 guests
- Package includes 75 chairs
- Coordinator to assist with the ceremony process
- Weather back-up location
- Ceremony rehearsal the night before your event

COCKTAIL HOUR FOLLOWING YOUR CEREMONY

\$500 for Garden Area / \$1,000 for Marshview Terrace

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All guarantees are due 1 week prior to your event.

All food and beverage, meeting room rental, and audio-visual equipment are subject to a taxable 22% administrative fee and a 7% Local and Mass Sales Tax (tax rate is subject to change).

The 22% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders.

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BOARDWALK BUFFET WEDDING PACKAGE

\$110 per person - 50 guest minimum

PASSED HORS D'OEUVRES – Please select 3

Bruschetta
Scallops wrapped in Bacon
Pigs in a Blanket

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

FIRST COURSE – Please select 1

\$10 surcharge for an additional course

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 - *\$5 surcharge*

Roasted Portobello – stuffed with spinach and caramelized onions; finished with French bric, arugula crisps, and sauce Romesco ^{GF}

Seared Scallop Cake – with cherrywood bacon aioli and green apple gremolata

BUFFET ENTRÉES – Please select 3

Buffet inclusions: 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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TOWN NECK BEACH WEDDING PACKAGE




\$120 per person – 50 guest minimum

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 – Please select 1


\$10 surcharge for an additional course

Chicken & Waffles Appetizer – fruit compote, maple syrup, buttermilk whipped cream
Tuna Tostada Appetizer – tortilla, poblano tomato salsa, lime crème, guacamole
Lobster Chowder – *\$5 surcharge*
Butternut & Apple Soup (seasonal) 
Narragansett Mozzarella Salad – prosciutto, arugula, grapefruit, white balsamic fig reduction 
Iceberg Wedge Salad – gorgonzola cheese, white raisins, grape tomatoes, pistachios, and blue cheese dressing 




ENTRÉES – Please select 2 (*\$7 surcharge for 3rd entrée choice*)

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


FROM THE SEA

Miso Citrus Glazed Cod – Sweet chili roasted vegetables and house fried rice 
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 
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 
Grilled Bistro Steak – Haricot verts, potato fondue, house steak sauce finished with a garlic herb butter 

FROM THE LAND AND SEA

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

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CAPE COD BAY WEDDING PACKAGE

\$130 per person – 50 guest minimum

ARTISAN CHEESE DISPLAY

Imported and Domestic Cheeses artfully arranged with garden vegetables, fresh-cut fruit, breads, crackers & chef's selection of dips and spreads.

PASSED HORS D'OEUVRES – Please select 3

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

Mini Lobster Salad Martini
Lobster Fritter w/ Cape Cod aioli sauce

FIRST COURSE – Please select 1

\$10 surcharge for an additional course

Lobster Tostada Appetizer – mango, sweet chili, guacamole

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

Lobster Chowder - *\$5 surcharge*

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 (*\$7 surcharge for 3rd entrée choice*)

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}

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BEVERAGE SERVICE

HOSTED BAR* and CASH BAR Pricing

Priced per Drink

<i>Top Shelf Brand Liquor</i>	\$15	<i>Premium/Craft Beer</i>	\$8
<i>Premium Brand Liquor</i>	\$13	<i>Domestic Beer</i>	\$6
<i>House Brand Liquor</i>	\$11	<i>Non-Alcoholic Beer</i>	\$6
<i>Premium Wine</i>	\$10	<i>Champagne</i>	\$9
<i>House Wine</i>	\$9	<i>Sodas & Mineral Water</i>	\$4

**based on consumption*

OPEN BAR PACKAGE – based on an hourly per person price; maximum 4 hours

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:

Priced per Person

<i>Top Shelf</i>		<i>Premium</i>	
<i>Hour One</i>	\$25	<i>Hour One</i>	\$21
<i>Hour Two</i>	\$18	<i>Hour Two</i>	\$16
<i>Additional Hours</i>	\$12	<i>Additional Hours</i>	\$10

BEER & WINE OPEN BAR PACKAGE

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

<i>Hour One</i>	\$16 per person
<i>Hour Two</i>	\$12 per person
<i>Additional Hours</i>	\$9 per person

BAR SET UP FEES

\$250 Bar Set Up Fee for Cash Bar

Waived if Open Bar for 2+ hours

SELECTION OF BRANDS

Selection of brands is subject to change based on availability.

TOP SHELF

Bombay Sapphire	Jameson
Crown Royal	Johnny Walker Black
Diplomatico Rum	Makers Mark Bourbon
Grey Goose	Patron
Hendricks	

PREMIUM

Absolut	Jack Daniels
Bacardi	Ketel One
Bombay Gin	Seagram's VO
Captain Morgan	Tanqueray Gin
Dewar's	Tito's
Goslings	Tequila Jose Cuervo

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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.

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

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