



Continental Breakfast & Refreshment Breaks

AM

Sunrise Eye Opener

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Assorted Juices, Soft Drinks and Bottled Water
\$5.00 per person

Blue Water Express

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Assorted Juices, Soft Drinks and Bottled Water
Croissant Assortment
Danish Pastries and Muffins
Fruit Preserves and Butter
\$8.00 per person

Executive Beach Continental

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Assorted Juices, Soft Drinks and Bottled Water
Assorted Bagels with Cream Cheese
Danish Pastries and Muffins
Freshly Sliced Seasonal Fruit
A Selection of Yogurts with Toppings
\$12.00 per person

PM

Midday Refresher

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Assorted Bottled Juices, Soft Drinks and Bottled Water
\$5.00 per person

Recess

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Assorted Soft Drinks and Bottled Water
Snack Food Assortment
Assorted Cookies and Brownies
Fresh Whole Fruit
\$8.00 per person

Healthy Choice

Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Assorted Juices, Soft Drinks and Bottled Water
Individual Bags of Sun Chips
Sliced Fresh Fruit
A Selection of Yogurts with Toppings
Granola Bar Assortment
\$12.00 per person

Ice Cream Social

Chocolate and Vanilla Ice Cream
Whipped Cream, Chopped Nuts, Cherries and Assorted Toppings
Assorted Cookies and Brownies
\$9.00 per person

Bagels with Cream Cheese	\$20.00 dz.
Assorted Muffins:	\$20.00 dz.
Assorted Breakfast Pastries:	\$20.00 dz.
Blue Water Cookies & Brownies:	\$20.00 dz.
Assorted Ice Cream Bars:	\$30.00 dz.
Soft Drinks & Bottled Water:	\$24.00 dz.
Coffee and Tea by the Gallon:	\$24.00 gal.

Additional Selections: *(will serve approximately 20 people)*

Bowl of Fresh Whole Fruit:	\$30.00
Tray of Sliced Fresh Fruit:	\$50.00
Vegetable Tray with Ranch Dip:	\$50.00
International Cheese Tray:	\$75.00
Chocolate Dipped Strawberries (40):	\$100.00

Minimum of 10 guests for all Refreshment Break Selections.

MPS Denotes Meeting Plan Surcharge (only applicable to complete meeting packages)

18% Administrative Fee and MA Meals Tax applied to all Food and Beverage.
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Buffet Breakfast & Brunch

Breakwater Breakfast Buffet

Selection of Chilled Juices
Seasonal Sliced Fruit
Assorted Cold Cereals
Danish Pastries and Muffins
Chef's Breakfast Sandwich Assortment
(Vegetarian breakfast sandwich option available on request)
Coffee, Decaffeinated Coffee, Tea, and Milk

\$13.00 per person
(minimum of 10 guests)

Whitecrest Breakfast Buffet

Buffet Breakfast is served for a period of 1 1/2 hours

Selection of Chilled Juices
Seasonal Sliced Fruit
Assorted Cold Cereals
Danish Pastries and Muffins
Farm Fresh Scrambled Eggs
French Toast
Bacon and Sausage
Homefried Potatoes
Fruit Preserves and Maple Syrup
Coffee, Decaffeinated Coffee, Tea, and Milk

\$15.00 per person (MPS)
(minimum of 30 guests)

Served in private dining room only

First Encounter Brunch

Buffet Brunch is served for a period of 1 1/2 hours

Selection of Chilled Juices
Fresh Fruit and Cheese Display
Assorted Cold Cereals
Danish Pastries and Muffins
Classic Eggs Benedict
Belgian Waffles with Berries and Whipped Cream
Bacon and Sausage
Homefried Potatoes
Fruit Preserves and Maple Syrup

With Choice of: *(Select Two)*

Pan Seared Salmon
Seafood Newburg
Marinated Roast Pork Loin
Slow Roasted Maple-Dijon Glazed Ham
Grilled Sirloin Tips

Chef's Choice Seasonal Vegetables
Red Jacket Dessert Table
Coffee, Decaffeinated Coffee, Tea, and Milk

\$25.00 per person (MPS)
(minimum of 30 guests)

Served in private dining room only

Seaview Breakfast

Guests may dine at their leisure in our dining room between the hours of 7:30AM and 11:00AM.

Full breakfast menu is available daily. Reservations suggested for parties of 10 or more.

\$10.00 per person (Breakfast Vouchers must be pre-purchased).

Please see our Meeting Break Menu for Continental Breakfast Selections.

We would be pleased to assist you in creating your own custom breakfast or brunch event.

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Lunch on the Run

Our packed luncheons are ideal for a working meeting or a picnic at the beach. Menu selection forms will be distributed prior to start of your meeting. All selections may be plated or packaged to travel.

Boxed Lunch

Choice of:

Roast Beef Sandwich served on a Potato Roll
Turkey Deli Sandwich served on a Potato Roll
Blue Water Vegetarian Wrap

Served with:

Cape Cod Potato Chips
Whole Fresh Fruit
Chocolate Chip Cookies
Choice of Soft Drink or Bottled Water
Appropriate Condiments

\$12.00 per person

Picnic Basket

Choice of:

Blue Water Vegetarian Wrap
Grilled Chicken Caesar Wrap
Chilled Country Fried Chicken

Served with:

Potato Salad
Fresh Fruit
Chocolate Chip Cookies
Choice of Soft Drink or Bottled Water
Appropriate Condiments

\$12.00 per person

Red Jacket Working Luncheon

For a timely luncheon served in our Dining Room or your Meeting Room.

Blue Water Vegetarian Wrap	Grilled Chicken Caesar Salad
Triple Decker Turkey Club Sandwich	Chicken Salad served on Flat Bread
Roast Beef with Boursin Cheese on a Potato Roll	Open-Faced Tuna Melt served on a Grilled English Muffin

Served with:

Choice of Soft Drink or Bottled Water, Cape Cod Potato Chips, Deli Pickle Spear, and Cookies & Brownies

\$14.00 per person

Maximum of 25 people.

Please refer to our plated luncheon or buffet luncheon menus for groups of 25 or more.

Minimum of five (5) guests required for all “Lunch on the Run” selections.

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Luncheon Buffets

The Parker's River Luncheon

Chef's Sandwich Assortment (Vegetarian selection included)
Potato Salad and Pasta Salad
Fresh Fruit Salad
Freshly Baked Cookies and Brownies
Coffee, Decaffeinated Coffee, Tea
Assorted Soft Drinks and Bottled Water

\$14.00 per person
(minimum of 10 guests)

The Herring River Soup and Salad Bar

Chef's Vegetable Soup Selection
New England Clam Chowder
Home Baked Rolls and Butter

Caesar Salad with choice of Grilled Chicken or Shrimp
Mixed Garden Greens with assorted Salad Toppings, including
Julienne style Turkey and Ham

Freshly Baked Cookies, Brownies and Fresh Fruit Salad
Coffee, Decaffeinated Coffee, Tea
Assorted Soft Drinks and Bottled Water

\$18.00 per person
(Minimum of 20 guests)

Lewis Bay B.B.Q. Luncheon Buffet

Potato Salad
Fresh Fruit Salad
Seasonal Garden Greens with Assorted Dressings
Grilled Hamburgers and Hot Dogs
Veggie Burgers available upon request
Barbecued Marinated Chicken Breast
Lettuce, Tomato, Onions, Deli Pickles and Cheese
Chef's Dessert Selections
Coffee, Decaffeinated Coffee, Tea
Assorted Soft Drinks and Bottled Water

\$18.00 per person

The Bass River Deli Buffet

Chef's Daily Soup Selection
Seasonal Garden Greens with Assorted Dressings
Potato Salad and Pasta Salad
Fresh Fruit Salad
Assorted Deli Meats and Sliced Cheeses
Lettuce, Tomato, Onions and Deli Pickles
Sliced Breads and Sandwich Rolls
Freshly Baked Cookies and Brownies
Coffee, Decaffeinated Coffee, Tea
Assorted Soft Drinks and Bottled Water

\$16.00 per person
(minimum of 20 guests)

Add Lobster Salad for \$8 per person additional.

The Nantucket Sound Luncheon Buffet

Appetizer: (Choice of two)

Seasonable Harvest Vegetable Soup
New England Clam Chowder
Traditional Caesar Salad
Seasonal Garden Greens with Assorted Dressings

Entrees: (Choice of two)

Baked New England Cod topped with a Golden Cracker Crumb
Shrimp and Scallop Skewers with Peppers, Onions and Mushrooms
Mediterranean Pasta Primavera tossed with a Red Sauce
Chicken Marsala - Served with Mushroom Marsala Wine Sauce
Chicken and Broccoli Alfredo served with Penne Pasta
Cider Basted Roast Loin of Pork
Grilled Choice Sirloin Tips finished in a Smoky Barbecue Sauce

Chef's Choice of Seasonal Vegetable and Starch
Chef's Dessert Table
Coffee, Decaffeinated Coffee, Tea
Assorted Soft Drinks and Bottled Water

\$22.00 per person (MPS)

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Plated Luncheons

All Plated Luncheons Include Your Choice of Appetizer, Home Baked Rolls and Butter, Coffee, Decaffeinated Coffee, Tea, Iced Tea and Dessert

Appetizer (Choose One)

Vegetable Harvest Soup	New England Clam Chowder	Traditional Caesar Salad
Fresh Seasonal Fruit Salad	Mixed Garden Greens with Cranberry Vinaigrette Dressing	

Entrees:

From the Sea

Grilled Shrimp Caesar Salad	\$16
Baked New England Cod with Lemon Herb Butter	\$19
Shrimp and Scallops en Brochette - Lightly Marinated Grilled Skewer with Peppers, Onions, and Mushrooms	\$24 (MPS)
Lobster Salad, served with Roma Tomatoes on a bed of Seasonal Greens	\$22 (MPS)

From the Land

Grilled Chicken Caesar Salad	\$16
Chef's Salad Plate with Choice of Dressing	\$16
Chicken and Broccoli Penne, sautéed with white wine, lemon, garlic, and butter	\$19
Mediterranean Pasta Primavera - Mixed Vegetables tossed in Red Sauce served with Farfalle Pasta	\$19
Chicken Marsala - Boneless Breast of Chicken with Marsala Wine Sauce	\$19
Herb Crusted Roast Sirloin of Beef, Bordelaise Sauce	\$24 (MPS)
6oz. Petite Filet Mignon with Sauce Béarnaise	\$30 (MPS)

Land and Sea

Chicken and Shrimp en Brochette - Lightly Marinated Grilled Skewer with Peppers, Onions, and Mushrooms	\$24 (MPS)
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Accompaniment

Plated Luncheons are served with Chef's Starch and Fresh Seasonal Vegetable unless otherwise specified.
Salad Entrées Served with a Grilled Garlic Crostini

Dessert

Choice of one

Dark Chocolate Layer Cake, Triple Chocolate Mousse Cake, Apple Crisp
NY Style Cheesecake with Seasonal Fruit, Key Lime Pie

Two selections (maximum) will necessitate the higher priced entrée being charged for both selections.

Entrée selections and count are due seven working days prior to event.

Minimum of 20 guests for all plated luncheon functions

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Hors d'Oeuvres

Hot Selections

(Per Piece) 50 piece minimum

Scallop wrapped in Bacon	2.00
Lobster Newburg Puff	2.25
Crabmeat Stuffed Mushroom	1.75
Oyster Rockefeller	2.25
Clam Casino	2.00
Petite Maine Crab Cake, Remoulade Sauce	2.25
Mini Vegetable Quesadilla	1.50
Beef Teriyaki on a Skewer	1.50
Swedish Meatball	1.50
Sesame Chicken, Honey Mustard Sauce	1.50
Chicken Satay on Skewer, Thai Sauce	1.50
Smoked Chicken Egg Roll, Mustard Sauce	1.50
Philly Cheese Steak Spring Roll	1.50
Spanakopita with Spinach and Feta in Phyllo	1.50
Fried Mozzarella Sticks, Tomato Coulis	1.50
Vegetable Spring Roll, Mango Dipping Sauce	1.50

Carving Station

Sugar Glazed Ham	Serves 30	150.00
Smoked Turkey	Serves 30	150.00
Roast Loin of Pork	Serves 30	160.00
Roast Sirloin of Beef	Serves 30	210.00
Tenderloin of Beef	Serves 25	250.00

Served with Home Baked Rolls and Appropriate Condiments

Seafood Display

Iced Jumbo Shrimp

Littleneck Clams and Oysters on the Half Shell
Smoked Atlantic Salmon, Smoked Seafood Selection
Traditional Condiments and Assorted Crackers

\$14.50 Per Person (per hour) • Minimum 30 Guests

Chef Manned Pasta Station

Chicken and Broccoli Alfredo with Penne
Shrimp and Scallop Scampi with Linguine
Wild Mushroom Ravioli with Red Pepper Cream Sauce
Served with Garlic Bread and Herbed Bread Sticks

\$11.50 Per Person • Minimum 30 Guests

Cold Selections

(Per Piece) 50 piece minimum

Iced Jumbo Shrimp, Cocktail Sauce	2.25
Assorted Canapés de Maison	1.75
Selection of Tea Sandwiches	1.50
Crab Salad on Cucumber Round	1.75
Melon and Prosciutto	1.75
Asparagus and Parma Ham	1.75
Smoked Chicken Salad on Belgian Endive	1.75
Sliced Sirloin with Horseradish Cream Crostini	1.75
Petite Lobster Salad Roll	2.75
Fresh Oyster on the Half Shell	2.25
Fresh Littleneck Clam on the Half Shell	2.00
Smoked Salmon and Boursin Crostini	1.75

Fresh Garden Crudités

A Colorful Array of Chilled Radishes, Carrots, Celery,
Cauliflower, and Broccoli with Ranch Dipping Sauce

Small (serves 30) \$75.00 Large (serves 70) \$135.00

International Cheese Display

An Array of Domestic and Imported Cheeses

with Assorted Crackers and Fresh Seasonal Fruit Garnish

Small (serves 30) \$105.00 Large (serves 70) \$195.00

Fresh Fruit Display

Seasonal Melons, Citrus, and Berries with a Yogurt Dipping Sauce

Small (serves 30) \$105.00 Large (serves 70) \$195.00

Antipasti Display

Grilled Marinated Vegetables

Selection of Italian Meats and Cheeses

Assorted Breads and Rolls

Appropriate Condiments

Small (serves 30) \$150.00 Large (serves 70) \$250.00

Party Dips

Cape Cod Potato Chips and Vegetable Dip	1.50
Tortilla Chips and Salsa	1.50
Mixed Nuts	2.00
Hot Mexican Dip with Tortilla Chips	2.00
Hot Crab & Cheddar Dip with Crackers	3.00

Priced Per Person • Minimum 20 Guests

A \$50.00 station fee will be charged for each Chef-manned station.

18% Administrative Fee and MA Sales Tax applied to all Food and Beverage.

Administrative Fee is subject to MA Sales Tax. Menus and Rates are subject to change.



Plated Dinners

Appetizer (Select One)

Seasonal Harvest Vegetable Soup	Fresh Fruit Salad with Sorbet
Asparagus with Prosciutto	Traditional Caesar Salad
New England Clam Chowder	Seasonal Greens with Assorted Dressings
Iced Shrimp Cocktail (additional \$ 5 pp)	Maine Crab Cake, Remoulade Sauce (additional \$ 5 pp)

Two appetizer selections (four course) are available for an additional \$4.00 per person

Entrees:

From the Sea

Baked Native Cod served with Lemon Herb Butter	\$24.00
Baked Stuffed Sole served with Lobster Sauce	\$25.00
Pan Seared Chilean Sea Bass finished with Hotel Butter	\$29.00
Grilled Swordfish Steak served with Garlic Herb Butter	\$29.00
Lobster Ravioli, served with Sun-Dried Tomato Pesto Cream Sauce	\$29.00

From the Land

Chicken Marsala - Sautéed Boneless Breast of Chicken finished in a Marsala Mushroom Sauce	\$24.00
Chicken Picatta - Sautéed Boneless Breast of Chicken finished in a Lemon Caper Sauce	\$24.00
Chicken Oscar - Sautéed Boneless Breast of Chicken topped with Lobster, Asparagus and Béarnaise	\$29.00
Roast Loin of Pork finished with a Roasted Shallot Demi-Glace	\$27.00
Pasta Primavera - Mixed Vegetables tossed in a Red Sauce and served with Farfalle Pasta	\$24.00
Vegetable Lasagna - Layers of Portobello Mushrooms, Eggplant, and Summer Vegetables baked with Cheese	\$24.00
Roast Prime Rib of Beef, Jus Lié	\$27.00
Herb Crusted Roast Sirloin of Beef finished with a Bordelaise Sauce	\$29.00
Grilled Filet Mignon (8oz.) served with Béarnaise Sauce	\$32.00 (MPS)

Land and Sea Combinations

Herb Crusted Roast Sirloin of Beef, Bordelaise Sauce & Maine Crab Cake with Remoulade Sauce	\$32.00 (MPS)
Grilled Filet Mignon (6oz.) and Two Baked Stuffed Jumbo Shrimp	\$35.00 (MPS)

Desserts (Select One)

Dark Chocolate Layer Cake - Triple Chocolate Mousse Cake
New York Cheesecake with Seasonal Fruit - Apple Crisp - Chef's Miniature Dessert Selections - Chef's Ice Cream Selection

Three-course dinner includes fresh baked rolls, soup or salad, entrée, dessert, and coffee & tea service.

Entrées served with Chef's Selection of Vegetable and Starch with the exception of pasta based selections.

Two selections (maximum) will necessitate the higher priced entrée being charged for both selections.

Entrée selections and count are due seven working days prior to event

Minimum of 20 guests for all Banquet Dinner functions

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Dinner Buffets

Highland Lighthouse

Soup and Salad (Choose Three)

- Lobster Bisque au Cognac
- New England Clam Chowder
- Seasonal Harvest Vegetable Soup
- Fresh Fruit Salad
- Traditional Caesar Salad
- Cape Cod Spinach Salad
- Mixed Garden Greens with Assorted Dressings

Entrees (Choose Two or Three)

- Baked Stuffed Sole, Lobster Sauce
- Baked Salmon and Native Cod Medley, Sauce Choron
- Spinach and Goat Cheese Lasagna
- Mediterranean Pasta Primavera with Farfalle Pasta
- Veal Piccata, Lemon and Caper Sauce
- Chicken Piccata, Lemon and Caper Sauce
- Chicken Oscar topped with Lobster and Asparagus

Chef Carved Selections (Choose One)

- Smoked Breast of Turkey
- Maple-Dijon Glazed Ham
- Cider Basted Loin of Pork, Calvados Sauce
- Prime Rib of Beef, Au Jus and Horseradish Sauce
- Roast Sirloin of Beef, Bordelaise Sauce
- Chef's Selection of Vegetable and Starch
- Home Baked Rolls and Butter

- Chef's Dessert Table
- Coffee, Decaffeinated Coffee, Tea, and Iced Tea

Two entrees: **\$35** per person Three entrees: **\$39** per person
(MPS)

We are pleased to offer a 50% discount on the Highland Lighthouse Buffet and Nauset Lighthouse Buffet for children age 12 and under.

A children's plated menu is available upon request

Nauset Lighthouse

Soup and Salad (Choice of three)

- New England Clam Chowder
- Seasonal Harvest Vegetable Bisque
- Fresh Fruit Salad
- Traditional Caesar Salad
- Mixed Garden Greens with Assorted Dressings

Entrees (Choice of two or three)

- Baked Native Cod with Lemon Herb Butter
- Mediterranean Pasta Primavera with Farfalle Pasta
- Chicken Marsala
- Chicken Piccata, Lemon and Caper Sauce
- Cider Basted Loin of Pork, Calvados Sauce
- Grilled Marinated Sirloin Tips
- Old Fashioned Yankee Pot Roast

- Chef's Seasonal Vegetable and Starch
- Home Baked Rolls and Butter
- Chef's Dessert Table

Coffee, Decaffeinated Coffee, Tea and Iced Tea

Two entrees: **\$25** per person Three entrees: **\$30** per person

Monomoy Lighthouse Clambake

- Freshly Baked Corn Bread
- New England Clam Chowder
- Red Jacket Summer Cole Slaw
- Steamed Shellfish Medley
- 1 ¼ lb. Steamed Lobster
- Herb Marinated Chicken Breast
- Boiled Onion and Portuguese Sausage
- Sweet Corn on the Cob and Roasted Red Bliss Potato
- Clarified Butter and Hot Clam Broth

Chef's Dessert Selection & Watermelon Slices
Coffee, Decaffeinated Coffee, Tea, and Iced Tea

\$49 (MPS) *Subject to market price surcharge

Additions

- 1 1/2 lb. Lobster Upgrade \$5 per person
- Grilled 8oz. N.Y. Sirloin \$10 per person

Minimum of 30 guests for all dinner buffet selections

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red jacket
blue water resort
riviera beach resort

Theme Dinner Buffets

Genoa Lighthouse Italian Buffet

Italian Wedding Soup
Garlic Bread & Herbed Bread Sticks
Antipasto Display
Marinated Tomato and Mozzarella Salad

Chicken Parmesan
Broccoli and Three Cheese Tortellini Alfredo
Shrimp and Scallop Scampi with Linguini
Summer Squash and Zucchini Oregano

Chef's Themed Dessert Table
Coffee, Decaffeinated Coffee, Tea, and Iced Tea

\$29.00 per person

Race Point Lighthouse BBQ

Old Fashioned Corn Bread
Red Jacket Chili
Potato Salad and Fresh Fruit Salad
Molasses Baked Beans
Seasonal Garden Greens with Assorted Dressings

Grilled Hot Dogs and Hamburgers
Veggie Burgers available upon request
Barbecued Marinated Chicken Breast
Barbecued Pulled Pork
Lettuce, Tomatoes, Onions, Dill Pickles and Cheese

Chef's Themed Dessert Selections
Coffee, Decaffeinated Coffee, Tea and Iced Tea

\$24.00 per person

Additions

Barbecued Baby Back Ribs \$4 per person

San Miguel Lighthouse Buffet

Chicken Tortilla Soup
Jalapeno Corn Bread
Mixed Greens with Cilantro Lime Vinaigrette
Cheese and Scallion Quesadilla Wedges
Roasted Corn Salsa with Corn Tortillas

Fajita Station

Fajita Chicken and Thin Sliced Cumin-Rubbed Flank Steak

Grilled Red Snapper with Fruit Salsa
Monterey Chicken with Chipotle BBQ Sauce
Tri Colored Grilled Peppers
Spanish Rice

Chef's Themed Dessert Table
Coffee, Decaffeinated Coffee, Tea, and Iced Tea

\$29.00 per person

Chatham Lighthouse BBQ

New England Clam Chowder
Fresh Fruit Salad
Cobb Salad
Traditional Caesar Salad

Grilled Marinated Sirloin Tips
Garlic and Herb Grilled Swordfish
Herb Marinated Chicken, Onion, and Pepper Kebobs

Oven Roasted Red Bliss Potatoes
Grilled Balsamic Vegetables
Chef's Themed Dessert Selections
Coffee, Decaffeinated Coffee, Tea and Iced Tea

\$31.00 per person (MPS)

Minimum of 30 guests for all Theme Dinner Buffet Selections

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Menu and Rates are subject to change.



Cocktail Reception Beverage Service

Premium Selections:

Absolut Vodka - Tanqueray Gin - Bacardi Rum - Dewars Scotch - Jim Beam Bourbon - Seagram's VO Whiskey
Cuervo Gold Tequila - Kahlua

Top Shelf Selections:

Ketel One Vodka - Bombay Sapphire Gin - Mount Gay Rum - Jack Daniel's Bourbon - Crown Royal Whiskey
Jameson Irish Whiskey - Johnnie Walker Black Scotch

Red Jacket Reception Beverage Package

(Includes Top Shelf , Premium, Budweiser, Bud Light, Sam Adams, Heineken and House Wine Selections)

First Hour: \$15.00 per guest

Each Additional Hour: \$12.00 per guest

Sodas:	\$2.25	Domestic Beer:	\$4.00
Bottled Water and Juices:	\$2.25	Imported/Micro Beer:	\$4.75
Cognacs & Cordials:	Priced By Item	House Wine Selections:	\$6.25
Premium Selection Liquors:	\$6.25	Champagne Toast (Minimum of 10 people):	\$4.00
Top Shelf Selection Liquors:	\$7.50	Non-Alcoholic Beer:	\$4.75

Featured Red Wines by the Bottle

Cabernet Sauvignon, Robert Mondavi Woodbridge	\$28
Cabernet Sauvignon, Rodney Strong	\$37
Merlot, Beringer Founders Estate	\$31
Pinot Noir, Trinity Oaks	\$30
Zinfandel, Ravenswood	\$31

Featured White Wines by the Bottle

Chardonnay, Robert Mondavi Woodbridge	\$28
Chardonnay, Hess Monterey	\$31
Chardonnay, Rodney Strong	\$35
Sauvignon Blanc , Seaglass	\$31
Pinot Grigio, Mezzacorona	\$28
White Zinfandel, Beringer	\$27

Featured Champagne and Sparkling Wine

Moet & Chandon Imperial (NV)	\$70	Domaine Chandon (NV)	\$35
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Please inquire with our Sales Office about our complete wine, spirits, and frozen beverage menu.

Private Outdoor Cocktail Reception Service is subject to \$75.00 private bar setup fee. This fee includes the services of a bartender for two hours. A \$10.00 per hour bartender fee applies to each additional hour.

Private Cocktail Reception service is limited to a maximum of five (5) hours and to conclude no later than midnight.

Massachusetts Sales Tax is included in the above pricing. An 18% Administrative Fee is additional.

The Administrative Fee is subject to MA Sales Tax. Menus and prices are subject to change.

In adherence with the laws of the Commonwealth of Massachusetts and the Town of Yarmouth, guests are not permitted to consume alcohol in hotel common areas unless beverages are provided by the Resort. This includes all meeting rooms, function facilities, public areas and hospitality suites. The Red Jacket Resorts reserve full right to discontinue bar service to any individual or group, who is disruptive to other guests or appears to be intoxicated. The sale or delivery of alcohol to a person under twenty-one (21) years of age is prohibited by law. Guests who look thirty (30) years of age or younger will be asked for picture identification. Shots, shooters, doubles, Long Island iced teas and pitchers of beer will not be served.