



Weddings By the Sea

Congratulations on your engagement. Thank you for considering the Red Jacket Beach Resort for your wedding plans. We know that you would find our spectacular beachfront setting overlooking Nantucket Sound the perfect backdrop for your wedding festivities complemented by our fine cuisine and our friendly and attentive service.

All Red Jacket Beach Wedding Packages Include:

- Bridal Hospitality Room
- White Chair Covers and Bows
- Oceanfront Standing Ceremony Site
- Custom Wedding Cake with Cake Cutting Service
- Dance Floor (approximate size: 16X16)
- Chilled Wedding Toast (Choice of Champagne or Sparkling Cider)
- White Linens, Table Skirting, China, Silverware and Stemware
- Complimentary Accommodations for Bride and Groom on Wedding Night
- Private Bar Set-up and Staffing (Outdoor Cocktail Reception Set-up not included)

Facility Fee

Wheelhouse Room

160 Person Capacity for Buffet Service

175 Person Capacity for Plated Service

June 26, 2010-September 5, 2010 / June 25, 2011-September 4, 2011

\$1,500.00

April 16, 2010-June 25, 2010 / September 6, 2010-October 24, 2010

April 15, 2011-June 24, 2011 / September 5, 2011-October 23, 2011

Sunday - Friday

\$750.00

Saturday & Holiday Weekends

\$1,000.00

The Red Jacket Beach Resort accommodates only one wedding reception on a day.

Please inquire with our Sales Office regarding floral and entertainment arrangements, additional linen and chair cover colors, tented receptions, receptions for less than 75 people, and rehearsal dinner options.



Peruvian Lily Reception Dinner

Hors d'Oeuvres

International Cheese and Fruit Mirror • Fresh Garden Crudités

Appetizers and Soups (Select One)

Asparagus with Prosciutto and Melon
Portobello Napoleon
Crab Cake with Citrus Hollandaise

New England Clam Chowder
Seasonal Harvest Vegetable Soup
Potato and Leek Soup

Salads (Select One)

Marinated Tomato and Buffalo Mozzarella Salad • Red Jacket Spinach Salad
Mixed Garden Greens with Cranberry Vinaigrette • Traditional Caesar Salad

Entrées (Select Two)

Fresh Chatham Haddock – A Delicate Haddock Fillet pan roasted with Ritz Crumb Crust drizzled with Lemon-Butter Wine Reduction
Pan Seared Salmon – Pan Seared Fillet served over Mashed Potato Puree and Caramelized Onions, finished with an Herb Compound Butter.
Sole and Scallops – Fresh Chatham Yellow Tail Flounder wrapped around Sweet Sea Scallops finished in a Velvety Lemon Cream Sauce
Chicken Picatta – Sautéed Boneless, Skinless Breast of Chicken finished in a Lemon Caper Sauce
Lemon Thyme Breast of Chicken – Boneless Herb Rubbed Breast of Chicken finished in a Fine Herb Natural Chicken Jus
Paupiettes of Veal Saltimbocca – Pan Seared Veal Scaloppini wrapped around Prosciutto, Ham, Mozzarella Cheese & Fresh Sage
Roast Sliced Sirloin of Beef – Slow roasted Tender Sirloin of Beef served with a Golden Popover, finished with a Beef Jus
Mediterranean Pasta Primavera – Baby Spinach, Roasted Peppers, Portobello Mushrooms & Summer Vegetables tossed with Farfalle Pasta
Vegetable Lasagna – Layered Portobello Mushrooms, Eggplant & Summer Vegetables with Mozzarella Cheese and Tomato Sauce
Chicken and Shrimp en Brochette – Fire-Grilled Brochette of Grilled Teriyaki Marinated Chicken & Caribbean Spiced Gulf Shrimp

Entrées served with Chef's Selection of Vegetable and Starch.

Wedding Cake

Coffee and Tea Service

\$90.00 Per Person • Minimum of 75 Guests

Reception Dinner menu includes Appetizer, Salad, Fresh Baked Rolls, Coffee and Tea Service.

Choice of two pre-selected entrees, plus a vegetarian selection.

18% Administrative Fee, Massachusetts Sales Tax & Room Rental Fees are additional.
Administrative Fee is subject to MA Sales Tax.



Blue Lace Delphinium Reception Dinner

Hot and Cold Hors d' Oeuvres

International Cheese and Fruit Mirror • Fresh Garden Crudités

Appetizers and Soups (Select One)

Shrimp Cocktail with Cocktail Sauce and Lemon

Asparagus with Prosciutto and Melon

Portobello Napoleon

Crab Cake with Citrus Hollandaise

New England Clam Chowder

Lobster Bisque

Seasonal Harvest Vegetable Soup

Potato and Leek Soup

Salads (Select One)

Marinated Tomato and Buffalo Mozzarella Salad • Red Jacket Spinach Salad

Mixed Field Greens with Cranberry Vinaigrette • Traditional Caesar Salad

Entrées (Select Two)

Nova Scotia Halibut – Pan Seared Halibut Fillet served with Caramelized Leeks and a Balsamic Brown Butter Sauce

Pan Bronzed Sea Bass – Pan Seared Sea Bass Fillet marinated with Fresh Tarragon, Lemon Pepper, Olive Oil & Tomato Concasse

Grilled Swordfish Steak – Char-Grilled Fresh Swordfish Steak finished with a Fresh Basil and Ginger Compound Butter

Chicken Oscar – Boneless Breast of Chicken sautéed with Asparagus and King Crab and finished with Béarnaise Topping

Free Range Chicken – Roasted Boneless Breast served with a Cannelloni Bean Puree finished in a Natural Pan Jus with Fine Herbs

Rack of Lamb – Marinated with Fresh Rosemary, Garlic, and Black Peppercorns finished in a Rosemary and Garlic Demi-Glaze

Filet Mignon, Jour et Nuit – “Day and Night” Grilled Filet Mignon accompanied by Veal Demi-Glaze and Smooth Béarnaise Sauce

Mediterranean Pasta Primavera – Baby Spinach, Roasted Peppers, Portobello Mushrooms & Summer Vegetables tossed with Farfalle Pasta

Vegetable Grillées Tian – Grilled Sliced Root and Garden Vegetables skewered with Fresh Rosemary and served with Israeli Couscous

Land and Sea – Char-Grilled 5 oz. Filet Mignon & Two Jumbo Crab Stuffed Gulf Shrimp, finished in a Veal Demi-Glaze Reduction

Entrées served with Chef's Selection of Vegetable and Starch.

Wedding Cake

\$100.00 Per Person • Minimum of 75 Guests

Reception Dinner menu includes Appetizer or Soup, Salad, Fresh Baked Rolls, Coffee and Tea Service.

Choice of two pre-selected entrees, plus a vegetarian selection.

18% Administrative Fee, Massachusetts Sales Tax & Room Rental Fees are additional.

Administrative Fee is subject to MA Sales Tax.



White Lily Wedding Buffet

Hors d' Oeuvres

International Cheese and Fruit Mirror • Fresh Garden Crudités

Soup and Salad (Select Two)

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

Entrées (Select Two or Three)

Pan Seared Nova Scotia Halibut, Fine Herb Compound Butter Sauce
Baked Salmon and Chatham Cod with a White Wine Butter Sauce
Baked Native Haddock with a Golden Ritz Cracker Crumb Topping
Mediterranean Pasta Primavera with Farfalle Pasta
Chicken Saltimbocca finished in an Italian Brown Sauce
Chicken Piccata enhanced with Fresh Lemon, White Wine & Capers
Veal Marsala - Sautéed Veal Cutlets with Marsala Wine, Mushrooms, and Demi Glaze
Asian Sesame Beef Stir Fry with a Teriyaki Sauce

Chef Carved Entrée (Select One)

Roasted Breast of Turkey
Roast Sirloin of Beef - Horseradish Cream
Seared Loin of Pork - Bordelaise Sauce

Served With

Chef's Selection of Vegetable and Starch
Home Baked Rolls and Butter

Wedding Cake

Coffee and Tea Service

Two Entrees: \$90.00 Per Person
Three Entrees: \$100.00 Per Person
Minimum of 75 Guests

18% Administrative Fee, Massachusetts Sales Tax & Room Rental Fees are additional.
Administrative Fee is subject to MA Sales Tax.



The Cape Cod Lobster Reception

Hot and Cold Hors d' Oeuvres

International Cheese and Fruit Mirror

Fresh Garden Crudités

Appetizers and Soups (Select One)

Asparagus with Prosciutto and Melon
Steamed Shellfish Medley with Garlic & Wine Broth
Crab Cake with Citrus Hollandaise

New England Clam Chowder
Lobster Bisque
Potato and Leek Soup

Salad (Select One)

Marinated Tomato and Buffalo Mozzarella Salad • Red Jacket Spinach Salad
Mixed Garden Greens with Cranberry Vinaigrette • Traditional Caesar Salad

Entrée (Select Two)

Locally Caught Steamed Lobster – Select Steamed 1½ lb. Lobster served with Drawn Butter

Baked Stuffed Lobster – 1½ lb. Select Lobster filled with a Crabmeat Stuffing

Roast Sliced Sirloin of Beef – Slow roasted Tender Sirloin of Beef and a Golden Popover finished with a Beef Jus

Filet Mignon, Jour et Nuit – “Day and Night” Grilled Filet Mignon accompanied by Veal Demi-Glaze and Smooth Béarnaise Sauce

Chicken Oscar – Boneless Breast of Chicken sautéed with Asparagus and King Crab and finished with Béarnaise Topping

Free Range Chicken – Roasted Boneless Breast served with a Cannelloni Bean Puree finished in a Natural Pan Jus with Fine Herbs

Mediterranean Pasta Primavera – Baby Spinach, Roasted Peppers, Portobello Mushrooms & Summer Vegetables tossed with Farfalle Pasta

Vegetable Grillées Tian – Grilled Sliced Root and Garden Vegetables skewered with Fresh Rosemary and served with Israeli Couscous

Entrées served with Chef's Selection of Vegetable and Starch.

Wedding Cake

\$110.00 Per Person • Minimum of 75 Guests

Choice of two pre-selected entrees, plus a vegetarian selection,

Reception Dinner menu includes Appetizer, Salad, Fresh Baked Rolls, Coffee and Tea Service

18% Administrative Fee, Massachusetts Sales Tax & Room Rental Fees are additional.
Administrative Fee is subject to MA Sales Tax.



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.



Reception Enhancements

Butlered Hors d'Oeuvres

(Select Four)

Asian Marinated Lollipop Lamb Chop • Assorted Cold Canapés de Maison • Panko Chicken Skewer • Scallop Wrapped in Bacon
Petite Maine Crab Cake • Clam Casino • Crab Stuffed Mushroom Cap • Vegetable Spring Roll • Beef Teriyaki on a Skewer
Wild Mushroom Tart • Chicken Satay on Skewer • Swedish Meatball • Shrimp Cocktail

\$12.00 per person/per hour

Antipasti Display

Grilled Marinated Vegetables
Chef's Selection of Italian Meats and Cheeses
Assorted Breads and Rolls
Appropriate Condiments

\$8.00 per person/per hour

New England Seafood Display

Iced Jumbo Shrimp • Smoked Seafood Selection • Littleneck Clams and Oysters on the Half Shell
Traditional Condiments and Assorted Crackers

\$20.00 per person/per hour

Outdoor Cocktail Reception Service

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

Please see cocktail reception beverage menu for pricing and selections

Ceremony and Reception Amenities

White Padded Ceremony Chairs (includes setup fee): \$3.75 per chair
White Wedding Ceremony Arch: \$200.00
Portable P.A. System with Wired Microphone: \$150.00
Ceremony Tent (White) with Side Curtains (up to 130 guests): \$1,000.00
Ceremony Tent (White) with Side Curtains (130-200 guests): \$1,200.00
Ceremony tent rentals are not available during the months of July and August

All Food and Beverage Items are subject to 18% Administrative Fee and Massachusetts Sales Tax.
Administrative Fee is subject to MA Sales Tax.

All Ceremony & Reception Amenities are subject to MA Sales Tax.



Children's Plated Wedding Menu

Ages 3-11

The appetizer, soup, or salad selection will remain the same as the adult menu

Entrées (Select Two)

Crispy Chicken Tenders and French Fries served with Broccoli Alfredo
Cheese Ravioli served with House Made Marinara Sauce and a Garlic Herb Breadstick
Ground Sirloin Plate topped with Gravy, served with French Fries
Chicken Parmesan served with Bowtie Pasta
Oven-Baked Chicken served with Chef's Choice of Potato and Vegetable
Grilled Chicken Caesar Salad served with a Garlic Herb Breadstick

Choice of: Soft Drink, Milk, Iced Tea, or Bottled Water

Wedding Cake

\$45.00 Per Person

Ages 3-11

18% Administrative Fee, Massachusetts Sales Tax & Room Rental Fees are additional.
Administrative Fee is subject to MA Sales Tax. Menu subject to change



Red Jacket Beach Resort Wedding - General Information

- A guaranteed number of guests attending your reception along with finalized menu selections is required **fourteen (14)** days prior to your reception. You will be billed for this guaranteed number or the actual guest count, whichever is greater. There is a 75 person minimum charge for all Red Jacket Beach Resort wedding receptions.
- All food & beverage items must be supplied by the Red Jacket Beach Resort. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
- In adherence to the laws of the Commonwealth of Massachusetts and the Town of Yarmouth, guests are not permitted to consume alcohol (unless provided by resort) in resort common areas. This includes all meeting rooms, function facilities, public areas, and hospitality suites. The Red Jacket Beach Resort reserves full right to discontinue bar service to any individual or group who is disruptive 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, Long Island iced teas and pitchers of beer will not be served.
- All receptions must end at 11:00PM and outdoor events by 10:00PM.
- Menu prices are subject to change, but are guaranteed on signed contracts under deposit.
- A \$1,000.00 deposit is due at signing of the contract. This deposit minus a \$100.00 administrative fee is refundable up to one year prior to the scheduled date of the function. An additional \$2,500.00 non-refundable deposit is due three (3) months prior to the scheduled date of the function.
- Final payment on an estimated bill is due ten (10) days prior to the date of the reception. An authorized credit card must be left on file. Any remaining balance at the end of your reception will be invoiced and charged to this credit card. In the event of an overpayment, the Red Jacket Beach Resort will process your refund within fourteen (14) days.
- The Red Jacket Beach Resort reserves the right to monitor all private functions. The Resort Manager on Duty has the authority to lower the sound level of all bands, disc jockeys, and entertainers to comply with the Town of Yarmouth noise ordinance. Doors of function space must remain closed once entertainment commences. Liability for damage to the premises are the responsibility of the wedding client and will be charged accordingly. The Red Jacket Beach Resort can not assume responsibility for the loss or damage to personal property and/or equipment brought onto the premises. Outdoor amplified entertainment is not permitted at the Red Jacket Beach Resort.
- All receptions during the months of July and August require a minimum of 15 reserved guest rooms on the evening of the reception. All Saturday receptions during April, May, June, September, and October require a minimum of 15 reserved guest rooms with a two-night minimum stay, equating to a 30 room night minimum. All Friday receptions during April, May, June, September, and October require a minimum of 10 reserved guest rooms on the evening of the reception. Non-holiday Sunday receptions during the months of April, May, June, September, and October do not have a minimum guest room requirement.