



## *Weddings By the Sea*

Congratulations on your engagement, and thank you for considering the Red Jacket Beach Resort for your wedding plans. We know that you will find our spectacular beachfront setting overlooking Nantucket Sound the perfect backdrop for your wedding festivities.

### **All Red Jacket Beach Wedding Packages Include:**

- Oceanfront Pavilion Ceremony Site with Chairs
- Reception in the Wheelhouse Ballroom
- Bridal Hospitality Room
- Three-tier Wedding Cake (Choice of Ten Cake Flavors and Four Frostings) with Cake Cutting
- Dance Floor (Approximate Size: 16X16)
- Chilled Wedding Toast (Choice of Champagne or Sparkling Cider)
- White Chair Covers and Your Choice of Colored Sashes  
*Chiavari Ballroom Chair (choice of color) for an additional \$3.50 per person*
- White Linens, Table Skirting, China, Silverware and Stemware
- Complimentary Wedding Night Accommodations for Bride and Groom
- Private Bar Set-up and Staffing

### **Facility Fee**

150 Person Capacity for Buffet Service

165 Person Capacity for Plated Service

#### **Sunday – Friday (Non-Holiday)**

\$1,500.00

#### **Saturday & Holiday Weekends**

\$2,500.00

*The Red Jacket Beach Resort accommodates only one wedding reception per day.*

We suggest your Friday, Saturday or Holiday Wedding to begin prior to 5:00 pm.

Sunday Weddings may begin any time after 2:00 pm.

Regrettably, the Oceanfront Pavilion Ceremony Site is not available during our peak summer season.

Please inquire with our Sales Office regarding floral and entertainment arrangements, additional linen and chair cover colors, rehearsal dinner and farewell brunch options.



## *Peruvian Lily Reception Dinner*

### **Hors d'Oeuvres**

International Cheese and Fruit Mirror • Fresh Garden Crudités

### **Appetizers and Soups (Select One)**

Prosciutto and Melon with Strawberry Dressing  
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 Native Haddock** – A Delicate Haddock Fillet pan roasted with a Cracker 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 Yellow Tail Flounder and Sweet Sea Scallops finished in a Velvety Lemon Cream Sauce  
**Chicken Picatta** – Sautéed Boneless, Skinless Breast of Chicken finished in a Lemon Caper Sauce  
**Roasted Statler Breast of Chicken** – Semi-Boneless Breast of Chicken finished in a Natural Pan Jus with Fine Herbs  
**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 and 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 Skewer of Teriyaki Marinated Chicken & Caribbean Spiced Gulf Shrimp

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

**Three-tier Wedding Cake (Choice of Ten Cake Flavors and Four Frostings), Coffee and Tea Service**

**\$90.00 Per Person • Minimum of 75 Guests**

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

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

18% Administrative Fee and Massachusetts Sales Tax & Facility 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  
Prosciutto and Melon with Strawberry Dressing  
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  
**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  
**Stuffed Breast of Chicken Florentine** – Lightly Breaded Boneless Breast of Chicken filled with Baby Spinach and Swiss Cheese  
**Rack of Lamb** – Marinated with Fresh Rosemary, Garlic, and Black Peppercorns and 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  
**Portobello Manchego** – Grilled Portobello Mushroom Caps stacked with Fresh Baby Spinach and Shaved Manchego Cheese  
**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.**

**Three-tier Wedding Cake (Choice of Ten Cake Flavors and Four Frostings), Coffee and Tea Service**

**\$100.00 Per Person • Minimum of 75 Guests**

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

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

18% Administrative Fee and Massachusetts Sales Tax & Facility Fee are additional.  
Administrative Fee is subject to MA Sales Tax.



## *Beach Plum Lobster Reception*

### **Hot and Cold Hors d' Oeuvres**

International Cheese and Fruit Mirror  
Fresh Garden Crudités

### **Appetizers and Soups (Select One)**

Portuguese Style Stuffed Quahog	New England Clam Chowder
Steamed Shellfish Medley with Garlic & Wine Broth	Lobster Bisque
Crab Cake with Citrus Hollandaise	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)**

**Steamed Lobster** – Select Steamed 1½ lb. Lobster served with Drawn Butter

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

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

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

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

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

**Free Range Roasted Statler Breast of Chicken** – Semi-Boneless Breast of Chicken finished in a Natural Pan Jus with Fine Herbs

**Stuffed Breast of Chicken Florentine** – Lightly Breaded Boneless Breast of Chicken filled with Baby Spinach and Swiss Cheese

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

**Portobello Manchego** – Grilled Portobello Mushroom Caps stacked with Fresh Baby Spinach and Shaved Manchego Cheese

**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.**

**Three-tier Wedding Cake (Choice of Ten Cake Flavors and Four Frostings), Coffee and Tea Service**

**\$110.00 Per Person • Minimum of 75 Guests**

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

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

18% Administrative Fee, Massachusetts Sales Tax & Facility Fee 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

### **Soups and Salads (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)**

**Salmon and Native Cod Duet** - A Delectable Duet of Baked Cod and Salmon served with a White Wine Butter Sauce  
**Pan Seared Nova Scotia Halibut** - Pan Seared Halibut Fillet served with Caramelized Leeks and a Balsamic Brown Butter Sauce  
**Baked Native Haddock** - A Delicate Haddock Fillet pan roasted with Cracker Crumb Crust drizzled with Lemon-Butter Wine Reduction  
**Chicken Piccata** - Sautéed Boneless, Skinless Breast of Chicken finished in a Lemon Capers Sauce  
**Chicken Saltimbocca** - Boneless Chicken Breast with Prosciutto, Ham, Mozzarella Cheese and Fresh Sage  
**Veal Marsala** - Sautéed Veal Cutlets with Marsala Wine, Mushrooms, and Demi Glaze  
**Asian Sesame Beef Stir Fry** - Sliced Beef stir-fried with Asian Vegetables and Teriyaki Sauce  
**Mediterranean Pasta Primavera** – Baby Spinach, Roasted Peppers, Portobello Mushroom & Summer Vegetables with Farfalle Pasta

### **Chef Carved Entrées (Select One)**

Herb-Rubbed Roast Breast of Turkey, Cranberry Compote  
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

**Three-tier Wedding Cake (Choice of Ten Cake Flavors and Four Frostings)**

**Coffee and Tea Service**

**Choice of Two Entrees: \$90.00 Per Person**  
**Choice of Three Entrees: \$100.00 Per Person**

**Minimum of 75 Guests**

18% Administrative Fee and Massachusetts Sales Tax & Facility Fee are additional.  
Administrative Fee is subject to MA Sales Tax.



## *The Clipper Ship Lobster Wedding Buffet*

Stationary Hors d' Oeuvres  
International Cheese and Fruit Mirror  
Fresh Garden Crudités

### **Dinner Menu:**

Homemade Corn Bread  
New England Clam Chowder  
Red Jacket Summer Cole Slaw  
Mixed Field Greens with Cranberry Vinaigrette

1 ½ lb. Steamed Lobster

Chef-Carved Roast Sirloin of Beef

### ***Served with:***

Steamed Shellfish Medley  
Boiled Onion and Portuguese Sausage  
Sweet Corn on the Cob  
Roasted Red Bliss Potato  
Clarified Butter and Hot Clam Broth

**Three-tier Wedding Cake (Choice of Ten Cake Flavors and Four Frostings)**

**Coffee and Tea Service**

**\$100.00 Per Person • Minimum of 75 Guests**

*Plated Vegetarian Selection available upon request*

18% Administrative Fee and Massachusetts Sales Tax & Facility Fee are additional.  
Administrative Fee is subject to MA Sales Tax.



## *Calla Lily Wedding Buffet*

### **Cold Hors d' Oeuvres**

International Cheese and Fruit Mirror • Fresh Garden Crudités

### **Soups and Salads (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** - Pan Seared Halibut Fillet served with Caramelized Leeks and a Balsamic Brown Butter Sauce  
**Baked Stuffed Sole** - Tender Sole Fillets stuffed with Lump Crab Stuffing and finished with a Lobster Cream Sauce  
**Swordfish Meuniere** – Grilled Fresh Native Swordfish in a Balsamic Brown Butter Sauce served over Baby Spinach  
**Seafood Medley** - Scallops and Shrimp sautéed with Scallions & Pancetta Bacon and garnished with Tender Mussels  
**Statler Chicken Picatta** - Semi Boneless Chicken Breast accompanied by a Pan Glazed Lemon Caper Sauce  
**Stuffed Breast of Chicken Florentine** - Lightly Breaded Boneless Breast of Chicken filled with Baby Spinach and Swiss Cheese  
**Veal Oscar** - Sautéed Veal Cutlets garnished with Lobster Meat and Sauce Béarnaise  
**Veal Marsala** - Pan Seared Veal Medallions with Fresh Mushrooms, Garlic and Shallots, finished with a Veal Demi Glaze  
**Portobello Manchego** - Grilled Portobello Mushroom Caps stacked with Fresh Baby Spinach and Shaved Manchego Cheese  
**Mediterranean Pasta Primavera** - Baby Spinach, Roasted Pepper, Portobello Mushroom & Summer Vegetables with Farfalle Pasta

### **Chef Carved Entrées (Select Two)**

Herb Rubbed Roast Breast of Turkey, Cranberry Compote  
Seared Loin of Pork, Sauce Bordelaise  
Roast Rack of Lamb, Mint au Jus  
Roast Sirloin of Beef, Horseradish Cream  
Roast Tenderloin of Beef, Sauce Béarnaise

#### Served With

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

Three-tier Wedding Cake (choice of Ten Cake Flavors and Four Frostings), Coffee and Tea Service

**Choice of Two Entrees: \$120.00 Per Person**

**Choice of Three Entrees: \$130.00 Per Person**

**Minimum of 75 Guests**

18% Administrative Fee and Massachusetts Sales Tax & Facility Fee are additional.  
Administrative Fee is subject to MA Sales Tax.



## *Children's Plated Wedding Menu*

*Ages 3-11*

### **Entrées (Select Two)**

- Crispy Chicken Tenders and French Fries** - served with Broccoli Alfredo
- Cheese Ravioli** - served with Marinara Sauce and a Garlic Herb Breadstick
- Ground Sirloin Plate** - topped with Gravy and 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

**\$30.00 Per Person**

## *Vendor Plated Wedding Menu*

### **Entrées (Select Two)**

- Mediterranean Pasta Primavera** – Baby Spinach, Roasted Peppers, Portobello Mushrooms & Summer Vegetables tossed with Farfalle Pasta
- Chicken Picatta** – Sautéed Boneless, Skinless Breast of Chicken finished in a Lemon Caper Sauce
- Baked Haddock** – Baked Local Haddock served with a Lemon Butter Sauce and Chef's Choice of Vegetable and Starch

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

**\$30.00 Per Person**

18% Administrative Fee and Massachusetts Sales Tax & Facility Fee are additional.  
Administrative Fee is subject to MA Sales Tax. Menu subject to change



## *Reception Enhancements*

### **Butlered Hors d'Oeuvres**

(Select Four)

Asian Marinated Lollipop Lamb Chop • Assorted Cold Canapé de Maison • Scallop Wrapped in Bacon  
Petite Maine Crab Cake • Clam Casino • Crab Stuffed Mushroom Cap • Vegetable Spring Roll • Beef Teriyaki on a Skewer  
Spanakopita • Thai Grilled Chicken Skewer • Swedish Meatball • Iced Jumbo Shrimp with Cocktail Sauce

\$12.00 per person per hour

### **Late-Night Snack Bar**

(Select Three)

Home-style Baked Mac n' Cheese • Popcorn Chicken Bites with Assorted Dipping Sauces • Mini-Meatball Subs with Provolone • Old Fashioned Grilled Cheese • Mini-Sausage, Pepper & Onion Subs • Mini-Chicken Parmesan Subs with Provolone • Cheeseburger Sliders with Lettuce & Tomato  
• Grilled Chicken Sliders with Lettuce & Tomato • Smokey BBQ Pulled Pork Sliders

\$12.00 per person per hour

### **Late-Night Self-Serve Stations**

(Select One)

Taco Station with Ground Beef & Chicken with Lettuce, Tomatoes,  
Onions, Peppers, Cheese, Sour Cream & Salsa

**OR**

Nacho Station with Ground Beef & Chicken with Lettuce, Tomatoes,  
Onions, Peppers, Cheese, Sour Cream & Salsa

\$8.00 per person

### **Antipasti Display**

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

\$8.00 per person per hour

### **Chilled Seafood Sampler**

Chilled Jumbo Shrimp  
Oysters and Little Neck Clams on the Half Shell  
Chef's Selection of Smoked Seafood  
Served with Lemon Wedges & Cocktail Sauce

\$20.00 per person per hour

### **Red Jacket Sushi Display**

Chef's Choice of Assorted Sushi Rolls to include Salmon, Spicy Tuna,  
Shrimp & California Roll  
Served with Soy Sauce, Pickled Ginger & Wasabi Garnishes

\$20.00 per person per hour

### **Petite Dessert Display**

Assorted Dessert Bars, Fresh Baked Cookies, Biscotti, Macaroons,  
Petit Fours & Miniature Pastries

\$10.00 per person

### **Ice Cream Sundae Station**

Chocolate & Vanilla Ice Cream  
Whipped Cream, Chopped Nuts, Cherries, & Assorted Toppings  
Assorted Cookies and Brownies

\$10.00 per person

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

*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.*



## *Wedding Cake Information*

Included in your wedding package is a Custom Three-Tier Wedding Cake with your choice of 10 flavors, 4 frostings and a variety of fillings.

### **Cake Flavor Choices**

**Silver White Cake** – This is an old fashioned pure white cake, made with egg whites only instead of whole eggs and oil instead of butter. Therefore it could be considered a lower cholesterol choice. This cake has a hint of almond flavor.

**Butter Yellow Cake** – Also considered a vanilla cake but made with lots of butter and whole eggs; the result...a buttery pound type cake.

**Lemon Pound Cake** – A finely textured light flavored lemon cake.

**Buttermilk Spice Cake** – Similar in flavor to a carrot cake, but a consistency more able to cut and serve.

**Chocolate Fudge Cake** – A rich full-flavored dark chocolate cake.

**Chocolate Peppermint Fudge** – A rich full-flavored dark chocolate cake with a hint of mint; like a Girl Scout cookie.

**Red Velvet Cake** – A rich German Chocolate cake with a red color.

**Bride's Marble Cake** – A blend of Pure White Cake and Chocolate Fudge Cake swirled together lightly.

**Traditional Marble Cake** – Butter Yellow Cake and Chocolate Fudge Cake swirled together lightly.

**Pistachio Chocolate Swirl** – This is a bit unique but delicious! It is a blend of pistachio cake swirled lightly with chocolate cake. (There are finely ground pistachios and almonds in the cake)

### **Filling Choices**

Strawberry, Raspberry, Cherry, Apricot, Peach, Pineapple, Poppy Seed, Black Currant, Lemon Cream, Bavarian Cream, Chocolate Bavarian Cream, Cream Cheese Filing and Chocolate Fudge Frosting

### **Frosting Options**

**White Decorator Frosting** – A snow white frosting, generally regarded as a rather sweet, bakery type frosting. (Non-dairy frosting)

**Butter Cream Frosting** – A buttery frosting made with lots of dairy products, the color is slightly off-white.

**Cream Cheese Frosting** – This is the most popular choice. The frosting is less sweet and has a lighter, fluffier consistency. The color also has an off-white tone.

**Chocolate Fudge Frosting** – Typically used as a groom's frosting, as well as an added rich chocolate filling between the layers of marble cakes.

**Rolled Fondant** – The "Cadillac" of frostings, this choice covers tiers with a perfectly smooth, satiny iced surface.

*\*\*Please Note: this technique requires a double frosting and there is an additional fee for this choice.*

*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.*



red jacket  
red jacket beach resort

## *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

### **Cash Bar and Open Bar by Consumption Pricing**

Sodas:	\$2.50	Domestic Beer:	\$4.25
Bottled Water and Juices:	\$2.50	Imported/Micro Beer:	\$5.00
Cognacs & Cordials:	Priced By Item	House Wine Selections (Mondavi):	\$6.75
Premium Selection Liquors:	\$6.75	Champagne Toast Per Person (Minimum of 10 people):	\$4.00
Top Shelf Selection Liquors:	\$7.75	Non-Alcoholic Beer:	\$4.75

### **Featured Red Wines by the Bottle**

Cabernet Sauvignon, Robert Mondavi Woodbridge	\$28
Cabernet Sauvignon, Rodney Strong	\$38
Merlot, Beringer Founders Estate	\$32
Pinot Noir, Trinity Oaks	\$30
Zinfandel, Dancing Bull	\$32

### **Featured White Wines by the Bottle**

Chardonnay, Robert Mondavi Woodbridge	\$28
Chardonnay, Hess Monterey	\$32
Chardonnay, Rodney Strong	\$36
Sauvignon Blanc , Oyster Bay	\$32
Pinot Grigio, Mezzacorona	\$28
White Zinfandel, Beringer	\$26

### **Featured Champagne and Sparkling Wine**

Moet & Chandon Imperial (NV)	\$80	Domaine Chandon (NV)	\$40
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**Please inquire with our Sales Office about our complete wine, spirits, and frozen beverage menu.**

Private Cocktail Reception service is limited to a maximum of five (5) hours and to conclude no later than 11PM.

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.



## *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. A minimum charge of 75 adults shall apply to 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. Before placing your order, please inform your server if a person in your party has a food allergy.
- 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 by 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 non-refundable / non-transferable deposit is due at signing of the contract. An additional \$2,500.00 non-refundable / non-transferable deposit is due six (6) months prior to the scheduled date of the event.
- 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 10 reserved guest rooms with a two-night minimum stay, equating to 20 total rooms nights. All Saturday receptions during April, May, June, September, and October require a minimum of 10 reserved guest rooms with a two-night minimum stay, equating to a 20 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.