



COCKTAIL RECEPTION

Open Bar Prices

Beer & Wine

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|----------------------|--------------------|
| First Hour | \$10.00 per person |
| Second Hour | \$8.00 per person |
| Each Additional Hour | \$6.50 per person |

Full Open Bar

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|----------------------|--------------------|
| First Hour | \$11.00 per person |
| Second Hour | \$9.00 per person |
| Each Additional Hour | \$8.00 per person |

Cash Bar & Open Bar Pricing Per Drink

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|-------------------------|--------|---------------|--------|
| Call Brand Cocktails | \$5.75 | Imported Beer | \$5.50 |
| Premium Brand Cocktails | \$6.50 | Domestic Beer | \$4.75 |
| House Wines | \$6.50 | Soft Drinks | \$2.00 |
| Mineral Waters | \$3.25 | | |

Additional Beverages

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|----------------------------------|---------|
| House Wines (per bottle) | \$29.00 |
| House Champagne (per bottle) | \$29.00 |
| Alcoholic Punch (per gallon) | \$60.00 |
| Non-Alcoholic Punch (per gallon) | \$25.00 |

*Complete Premium Wine Selections Available Upon Request
One Bartender provided per 75 Guests

*All prices subject to change without notice
Prices subject to 15% service charge, 5% administration fee and Massachusetts Meals Tax
Administrative Fee is not a gratuity and is not distributed to service staff*



HORS D'OEUVRES

Stationary Displays

Antipasto Display

Terrine of Grilled Eggplant, Basil & Parmesan, Argo, Dolce Peppers,
Cured Meats, Spiced Olives, Buffalo Mozzarella, Dressed Exotic Vegetables & Toasted Breads
\$6.25 per person

Vegetable Crudite

Served with Assorted Fresh Dips
\$5.25 per person

Baked Brie in Puff Pastry

Honey, Cracked Grain Mustard & Smoked Almonds
Served with Toast Baguettes & Assorted Crackers
\$135.00 each (Serves 50)

Mediterranean Display

Hummus, Tabouleh, Eggplant Caviar & Marinated Olives
Served with Crisp Pita
\$5.25 per person

Smoked Salmon Display

Capers, Dill, Crème Fraiche & Traditional Condiments
\$8.00 per person

Iced Seafood Display

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|-------------------------------|---------------------|
| Jumbo Shrimp | \$3.00 each |
| Freshly Shucked Local Oysters | \$3.00 each |
| Chatham Little Neck Clams | \$3.00 each |
| Jonah Crab Claws | \$3.00 each |
| Alaskan King Crab Legs | Market Price |

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PASSED HORS D'OEUVRES

Cold Hors d'oeuvres

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|---|-----------------|
| Endive with Chick Pea Boursin & Sundried Tomatoes | \$150.00 |
| Tomato Fennel & Shaved Parmesan Foccacia | \$175.00 |
| Melon Wrapped in Prosciutto with Black Pepper Fig Syrup | \$195.00 |
| Yellow Fin Tuna with Pineapple Crisp Won Ton | \$195.00 |
| Vietnamese Noodle Spring Rolls with Mint & Cilantro | \$200.00 |
| Garlic-Lime Shrimp Wrapped in Pea Pods | \$225.00 |
| Traditional Smoked Shrimp with Cocktail Sauce | \$250.00 |
| Maine Lobster with Blue Corn Chips & Avocado | \$250.00 |

Hot Hors d'oeuvres

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|--|-----------------|
| Asian Meatballs, Soy Red Chili's & Lime | \$135.00 |
| Potato Pancakes with Cream Smoked Salmon Dip | \$175.00 |
| Chicken Samosa, Indian Spices, Potato & Vegetables | \$175.00 |
| Crab Rangoon | \$175.00 |
| Tomato, Basil & Smoked Gouda Quesadilla's | \$175.00 |
| Mini Vegetable Egg Rolls with Dipping Sauce | \$200.00 |
| Spanakopita, Spinach & Phyllo Triangles | \$200.00 |
| Mini Quiche Lorraine | \$200.00 |
| Chicken Tenders with Dipping Sauce | \$200.00 |
| Roasted Crimini Mushroom, Potato & Crab Fritter | \$200.00 |
| Pan Fried Pork & Scallion Filled Dumplings | \$200.00 |
| Sesame Chicken with Thai Peanut Sauce | \$225.00 |
| Florentine Mushroom Caps | \$225.00 |
| Chicken Cordon Blue | \$225.00 |
| Roasted Eggplant Pine Nuts & Feta Cheese | \$250.00 |
| Sea Scallops Wrapped in Smoked Apple Bacon | \$275.00 |
| Cape Cranberries & Blue Cheese Wrapped in Phyllo | \$300.00 |
| Jumbo Coconut Shrimp with Mango Dipping Sauce | \$300.00 |

(Hors d'oeuvres are priced per 100 pieces)

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SILVER PACKAGE

Pre-Reception

Domestic & Imported Cheese Display, Vegetable Crudite & Antipasto Display
Selection of Four Passed Hors D'oeuvres

Champagne Toast

Plated Dinner Presentation

Appetizer

(choice of one)

New England Clam Chowder
Roasted Tomato Bisque

Salad

(choice of one)

Mixed Greens with House Vinaigrette Dressing
Classic Caesar Salad with Shaved Parmesan & Croutons

Entrée

(choice of two)

Roast Statler Breast of Chicken

Wild Mushroom, Marsala & Thyme

Peking Chicken & Coconut Shrimp

Hoisin & Five Spiced Lemongrass Reduction

Atlantic Salmon

Roasted Pineapple & Sweet Soy Butter

Local Cod

Corn Bread & Pecan Dusted

Herb Roasted Rib Eye of Beef

Horseradish Au Jus

Roast Chicken

Creamy Spinach, Sundried Tomato & Garlic

Egg Battered Sole

Lemon, Capers, Parsley Butter, Chardonnay

Grilled Swordfish

Sweet Red Pepper Cream

Grilled Double Thick Sirloin

Wild Mushroom & Tarragon Bordelaise

Surf & Turf

*Pepper Spiced Tenderloin & Citrus Garlic
Shrimp*

All Entrée's are served with Chef's selection of Seasonal Vegetables, Starch & Warm Rolls

DESSERT

Client Provided Wedding Cake
Coffee, Tea & Decaffeinated Coffee

\$65.00 per person

All prices subject to change without notice

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GOLD PACKAGE

Pre-Reception

Domestic & Imported Cheese Display, Vegetable Crudite & Antipasto Display
Selection of Four Passed Hors D'oeuvres

Champagne Toast

Station Presentation

Salad Station

Traditional Caesar Salad & Grape Tomato & Buffalo Mozzarella

Pasta Station

(choice of one)

Wild Mushroom Angnolotti, Sherry & Carmelized Onion Veloute
Spinach & Ricotta Ravioli with Creamy Crushed Tomato & Fennel Sauce
Whole Wheat Penne, Asparagus & Hot Pepper Parsley Oil
Butternut Squash Ravioli, Sage & Pumpkin Seeds
Spaghetti a la Cabanora, Bacon, Peas & Creamy Parmesan Reggiano

Wok Station

Wok Fried Hoison Beef & Sesame Chicken
Bok Choy, Bean Sprouts & Pea Pods
Served with Mandarin Styled Fried Rice

Carving Station

(choice of two)

Roast Turkey with Orange Cranberry Sauce & Pan Sage Gravy
Honey Cured Virginia Ham with Maple Mustard
Roast Sirloin of Beef with Horseradish Cream & Fresh Herb Bordelaise
Citrus & Rosemary Rubbed Leg of Lamb with Port Wine & Mint Jus
Maple & Cinnamon Spiced Pork Loin with Warm Fig Vinaigrette

Dessert

Client provided wedding cake served with Raspberry Coulis & Fresh Whipped Cream
Coffee, Tea & Decaffeinated Coffee

\$75.00 per person

All prices subject to change without notice

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PLATINUM PACKAGE

Pre-Reception

Domestic & Imported Cheese Display, Vegetable Crudite & Antipasto Display
Selection of Six Passed Hors D'oeuvres

Champagne Toast

Station Presentation

Salad Station

Traditional Caesar Salad & Grape Tomato & Buffalo Mozzarella

Pasta Station

(choice of two)

Wild Mushroom Angnolotti, Sherry & Carmelized Onion Veloute
Spinach & Ricotta Ravioli with Creamy Crushed Tomato & Fennel Sauce
Whole Wheat Penne, Asparagus & Hot Pepper Parsley Oil
Butternut Squash Ravioli, Sage & Pumpkin Seeds
Spaghetti a la Cabanora, Bacon, Peas & Creamy Parmesan Reggiano

Wok Station

Wok Fried Hoison Beef & Sesame Chicken
Bok Choy, Bean Sprouts & Pea Pods
Served with Mandarin Styled Fried Rice

Carving Station

(choice of two)

Roast Turkey with Orange Cranberry Sauce & Pan Sage Gravy
Honey Cured Virginia Ham with Maple Mustard
Roast Sirloin of Beef with Horseradish Cream & Fresh Herb Bordelaise
Citrus & Rosemary Rubbed Leg of Lamb with Port Wine & Mint Jus
Maple & Cinnamon Spiced Pork Loin with Warm Fig Vinaigrette
Pepper Crusted Roast Rib Eye of Beef, Sweet Garlic Jus

Dessert

Client provided wedding cake served with Raspberry Coulis & Fresh Whipped Cream
Coffee, Tea & Decaffeinated Coffee

\$85.00 Per Person

All prices subject to change without notice

Prices subject to 15% service charge, 5% administration fee and Massachusetts Meals Tax

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Food and Beverage Policies

Guarantees

A final guarantee is required 72 hours prior to function. This guarantee or the actual number served, whichever is greater, will be the number charged.

Pricing

Menu prices are subject to change without notice. Prices for functions arranged up to 1 year prior to function will be honored. All prices are subject to Massachusetts meals tax, 15% service charge, 5% administration fee. Administrative Fee is not a gratuity and is not distributed to the service staff.

Deposit

A deposit, as determined per hotel policy, shall be paid by portion at the time space is placed on hold. Deposit is refundable only if space is rebooked for equal or greater value.

Selection of Menu

Menu selections, room requirements, and all other arrangements are to be received at least four weeks prior to the function. These menu items are suggested for your consideration; and, if you prefer, our Catering Department will be pleased to tailor a menu to your desire.

Payment

Final payment is required 10 days prior to function by cash, certified check, or credit card.

Liquor Regulation

The Resort and Conference Center at Hyannis holds a license granted by the State of Massachusetts and is held responsible for complying with its regulations. No alcoholic beverages are permitted on the premises unless purchased from the license holder. We reserve the right to stop serving alcoholic beverages to any patron at any time it seems necessary to comply with Massachusetts State Liquor Laws.

Hold Harmless

The Resort and Conference Center at Hyannis is to be held harmless in case it becomes necessary to cancel any function date due to an act of God or any serious maintenance problem that in its judgment will impair efforts to properly host such a function.

Overtime Clause

Should the scheduled starting time of a function be delayed by more than one hour, and overtime labor charge will be applied to patron's account. The charges will also apply if function does not end at scheduled time.

Displays and Decorations

All displays and/or decorations proposed by patron shall be subject to the prior written approval of operator in each instance. Any personal property of patron or patron's guests or invitees brought onto the premises of the hotel and left thereon, either prior to or following the event, shall be at the sole risk of patron and operator shall not be liable for any loss of or damage to any such property for any reason.