

The Dan'l Webster Inn & Spa

...is pleased to offer three exclusive Wedding Packages. Each provides 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 wedding 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
- **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
- **Complimentary Banquet Room** for rehearsal dinner or post wedding event

THE CAPE COD BAY PACKAGE ALSO INCLUDES:

- Wedding Night Accommodations upgrade to a romantic Suite
- Couples Massage for Bride and Groom pre or post wedding

VENUE FEES

Banquet Room Name	June – October Saturday Evenings ***Includes onsite ceremony & cocktail reception***	Year Round Sunday - Friday, Saturday Daytime	Maximum capacity with dance floor
Conservatory	\$2000	*Discounted	75
Conservatory/Heritage Room	\$2200		100
Conservatory/Music Room	\$2400		120
Conservatory, Heritage, Music Rooms	\$2800		150

*Minimum guest requirements will apply; please inquire.

GARDEN OR MARSHVIEW TERRACE CEREMONY/COCKTAIL RECEPTIONS

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 natural beauty of our marshes. Both Include –

- Capacity seating 150 guests – Package includes 75 chairs
- Coordinator to assist with the ceremony process
- Weather back-up location
- Ceremony rehearsal prior to

BEACH CEREMONIES AVAILABLE – Please inquire about pricing and details.

BOARDWALK BUFFET WEDDING PACKAGE




BUFFET \$85.00 per person

Minimum 50 Guests

PASSED HORS D'OEUVRES for your cocktail hour – Please select 3

Bruschetta
Bacon wrapped Water Chestnuts
Crispy Chicken w/ Sweet Mango Dipping Sauce
Vegetable Fontina Cheese Stuffed Mushrooms
Scallops wrapped in bacon
Mini New England Crab Cakes



FIRST COURSE – Please select 1

Candied Pecans Salad - *field greens, goat cheese, and seasonal vinaigrette* 
Iceberg Wedge Salad – *Gorgonzola cheese, white raisins, grape tomatoes, pistachios and blue cheese dressing* 
Caesar Salad
Lobster Chowder
Roasted Portobello – *stuffed with spinach and caramelized onions; finished with French brie, arugula crisps, and sauce Romesco* 
Seared Scallop Cake – *with cherrywood bacon aioli and green apple gremolata*



BUFFET ENTRÉES – Please select 3

Baked Rolls with whipped butter with your meal
Freshly brewed coffee and assorted hot teas
Chef's Choice Starch and Vegetable

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* 
Corn Crusted Atlantic Salmon – *Roasted poblano tomato salsa, aged sherry, cumin crema* 

FROM THE LAND

Slow Roasted Pork Sirloin – *Apple, walnut, fig chutney, Madeira sauce* 
Chicken Oscar – *Breaded scaloppini with lobster, spinach and béarnaise sauce*
Slow Roasted Breast of Duck – *Yuzu marmalade glaze, Napa cabbage, orange mustard* 

FROM THE LAND AND SEA

Steak & Lobster Oscar – *Spinach, béarnaise sauce*

The Dan'l Webster Inn & Spa, Sandwich, MA 02563 (508) 888-3622 - All menus subject to change ~ May, 2019

Wedding guarantees are due 7 days prior to your event. All event charges are subject to a taxable 20% administrative fee and 7% local and Mass sales tax (tax rate is subject to change). The 20% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders. These employees are compensated by being paid a higher hourly rate. Before choosing your menus, please inform your Catering Manager of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

TOWN NECK BEACH WEDDING PACKAGE




PLATED THREE COURSE - \$95.00 per person

Minimum 50 Guests

PASSED HORS D'OEUVRES for your cocktail hour – Please select 3

Bruschetta
Bacon wrapped Water Chestnuts
Crispy Chicken w/ Sweet Mango Dipping Sauce
Vegetable Fontina Cheese Stuffed Mushrooms
Scallops wrapped in Bacon
Mini New England Crab Cakes


FIRST COURSE – Please select 1

Chicken & Waffles Appetizer – *fruit compote, maple syrup, buttermilk whipped cream*
Tuna Tostada Appetizer – *tortilla, poblano tomato salsa, lime crème, guacamole*
Lobster Chowder
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 (\$5.00 surcharge for a third entrée selection)

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

PLATED THREE COURSE - \$105.00 per person

Minimum 50 Guests

ARTISAN CHEESE DISPLAY for your cocktail hour

Imported and Domestic Cheeses artfully arranged with garden vegetables, fresh-cut fruit, breads, crackers & white bean tapenade

PASSED HORS D'OEUVRES for your cocktail hour – Please select 3

Avocado Bruschetta

Scallops Wrapped in Bacon

Duck and Apricot Bundles

Chicken Tikka Masala Satay 

Sausage & Cheese Stuffed Mushrooms


Vegetable Spring Rolls

Mini New England Crab Cakes


Lobster Mac & Cheese Tartlet


FIRST COURSE – Please select 1


Lobster Tostada Appetizer – *mango, sweet chili, guacamole*

Scallop Ceviche Appetizer – *citrus, vodka, red onions and cilantro* 

Lobster Chowder

Butternut & Apple Soup (*seasonal*) 

Toasted Almonds Salad – *field greens, crumbled gorgonzola & seasonal vinaigrette* 


Spiced Roasted Mushroom Salad – *shaved fennel, arugula and reggiano* 


ENTRÉES – Please select 2 (\$5.00 surcharge for a third entrée selection)

All Entrees served with starch & seasonal vegetables, baked rolls with 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, and cilantro vinaigrette* 


Lemon Sole - *francaise style with lobster meat, vermouth butter, roasted fennel, creamed leeks* 

FROM THE LAND

Roasted Free Range Chicken - *stuffed with green apples & soft ripened goat cheese, roasted seasonal vegetables, truffled jus* 

Slow Roasted Breast of Duckling - *lardons collards, buttered corn cake, sugared tomatoes, house pickles, orange mustard sauce*

Veal T-Bone - *black beluga lentil pilaf, fennel pollen, truffle butter, lemony greens* 

Prime Rib of Beef - *roasted shallot & rosemary jus, horseradish mashed potato and vegetable* 

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* 

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BEVERAGE SERVICE

HOSTED BAR* and CASH BAR Pricing

Priced per Drink

Top Shelf Brand Liquor	\$15	Premium/Craft Beer	\$8
Premium Brand Liquor	\$13	Domestic Beer	\$6
House Brand Liquor	\$11	Non-Alcoholic Beer	\$6
Premium Wine	\$10	Champagne	\$9
House Wine	\$9	Sodas & Mineral Water	\$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. (1 Bartender per 100 Guests; additional bartender \$100) Please select from the following tiers:

Priced per Person

<i>Top Shelf</i>		<i>Premium</i>	
Hour One	\$25.00	Hour One	\$21.00
Hour Two	\$18.00	Hour Two	\$16.00
Additional Hours	\$12.00	Additional Hours	\$10.00

BEER & WINE OPEN BAR PACKAGE

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

Hour One	\$16.00 per person
Hour Two	\$12.00 per person
Additional Hours	\$9.00 per person

BAR SET UP FEES

\$200 Bar Set Up Fee for Cash Bar
Open Bar is waived

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: In order 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. There is a \$2.00 per person cake cutting fee unless the cake is part of your package.

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.

TAXES AND ADMINISTRATIVE FEES: All charges are subject to a taxable 20% administrative fee, and a 7% Massachusetts sales tax. The 20% administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders. These employees are compensated by being paid a higher hourly rate. (State tax rate is subject to change.)

VENUE FEES are based on event size and function 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 function 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 function room. The Inn will not permit the affixing of anything to the walls or ceiling of function rooms. Strobe lights are not permitted. There is a minimum of \$250 fee 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.

OUTDOOR CEREMONIES: In the event of inclement weather, the Catering Department reserves the right to relocate the event to an indoor function 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 available at all times. 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 function rooms prior to, during or following an event.

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