

The Rink

PRIVATE PARTY

SNACK STATIONS | PRICED PER PERSON | 25 PIECE MINIMUM

Hummus, Crudité, Grilled Pita with Dipping Sauces | \$12

Tortilla Chips with Fresh Pico de Gallo | GF | DF | \$9

Pretzel Bites | Mustard Aioli | \$11

Chicken Tenders | \$7

French Fries | Ketchup | GF | DF | \$6

Parmesan & Truffle French Fries | Ketchup | GF | \$7

Churros | Spiced Chocolate Dip | \$11

Fried Dough | Powdered Sugar | \$11

SLIDERS | PRICED PER PIECE | 25 PIECE MINIMUM

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Mini Pulled Pork Sliders | Potato Roll, Cole Slaw, Pickled Red Onions | \$7

Cheeseburger Sliders | Brioche Roll, Truffle Ketchup, House Made Pickles | \$8

Mini Lobster Rolls | Toasted Brioche, Bibb Lettuce, Lemon | \$13

Dynamite Cauliflower Slider | Potato Roll, Shredded Cabbage, Red Onion | DF | \$8

Fried Green Tomato Slider | House Biscuit, Cajun Remoulade | \$8

Mini Grilled Cheese | Country Bread, Cabot Cheddar, Tomato | \$7

Spicy Fried Chicken Slider | Brioche Roll, Bibb Lettuce, Special Sauce | \$9

SANDWICH PLATTERS

Deli Wraps & Sandwiches | \$16 Per Person

Chef's Selection of Assorted Sandwiches & Wraps, Cape Cod Potato Chips

Choice of: Turkey, Vegetable, Grilled Chicken, House Roasted Strip Loin

Hot Deli Sandwiches | \$22 Per Person

Chef's Selection of Assorted Hot Sandwiches, Cape Cod Potato Chips

Choice of: Chicken Parmesan, Steak & Cheese | Peppers and Onions,

Grilled Vegetables, Turkey & Avocado BLT

PIZZA | 12" ROUND | PRICED PER PIZZA

Three Cheese | \$15

Traditional Pepperoni | \$16

Margherita | Tomatoes, Basil, Fresh Mozzarella | \$17

Pulled Pork | Pickled Red Onion, Cilantro | \$18

Lobster | Caramelized Onion, Basil, Ricotta | \$22

Vegetarian | Ricotta, Onion, Peppers, Baby Arugula | \$15

Crispy Buffalo Chicken | Franks Red Hot, Mozzarella, Crumbled Blue Cheese, Ranch | \$19

Bianco | Roasted Garlic Oil, Ricotta, Mozzarella, Parmesan, Sundried Tomato, Fresh Oregano | \$17

SERVICE CHARGES AND TAX

All food and beverage prices are subject to a taxable 22% administrative fee, as well as a local and state sales tax, currently at 7%. Taxes are subject to change.

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ASSORTED MINI DESSERTS | PRICED PER DOZEN

- Flourless Chocolate Torte | GF | \$36
- Chocolate & Raspberry Mousse | GF | \$36
- Caramel Cappuccino Custard | GF | \$35
- Almond Milk Panna Cotta, Fresh Fruit | GF | DF | \$35
- Pistachio Cassis Financier | \$35
- Tropical Coconut Tart, Fresh Fruit | DF | \$32
- Cookies & Milk Panna Cotta | \$32
- New York Style Cheesecake | \$32
- Chocolate Peanut Butter Mousse Torte | \$32
- Double Chocolate Brownies | \$32
- Chocolate Chunk Sea Salt Cookies | \$30
- Raspberry Shortbread Sandwich Cookies | \$30
- Traditional Cannoli | \$35

MINI CUPCAKES | \$30 PER DOZEN

Chocolate & Vanilla Cake with Chef's Seasonal Selection of Buttercream Frosting

ACTION STATION | UNIFORMED CHEF TO SERVE +\$150/HR

Ice Cream Sundae Bar | \$16 Per Person

Assorted Candy, Toppings & Cones

Custom Cake

SIZING

6" | Serves up to 8 People | \$40

8" | Serves 9-14 People | \$60

10" | Serves 15-24 People | \$80

Strawberry Shortcake

Vanilla Cake with Whipped Cream Filling and Frosting,
Strawberry compote and Fresh Strawberries

Chocolate Caramel Sea Salt

Chocolate Cake with Salted Caramel Buttercream Filling
and Dark Chocolate Ganache Glaze

Confetti Birthday Cake

Vanilla Confetti Cake with Vanilla Buttercream and
Rainbow Sprinkles

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PELHAM HOUSE RESORT

14 SEA STREET | DENNIS PORT | CAPE COD

CATERING POLICIES

FOOD & BEVERAGE

All food and beverage consumed in function rooms must be provided by Pelham House Resort. Any food served in a banquet setting may not be packaged to go.

LIQUOR REGULATIONS

Per Pelham House Resort'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. Bar service limited to five hours maximum.

BUFFETS

All buffet menus require a minimum of 25 attendees and are priced based on 1 ½ hours of service.

PRICING

Pricing is guaranteed only upon the client's signature of the banquet event orders

CHEF ATTENDANT FEES

A chef attendant is required for any action station and will be charged at \$150 per chef per hour | \$75 per chef per 30 minutes for breakfast

SATELLITE BAR SETUP FEES

Bar rental of \$100 and setup fee of \$300 per bar is required to add a bar to any outlet or event space that does not already have an existing setup or add an additional bar. Bartender fee is \$50 per hour for a minimum of 3 hours.

CHANGES TO FUNCTION ROOM SETUP

Changes to the physical setup of the room within 24 hours of the start of the event are subject to a \$400 labor charge.

OUTDOOR FUNCTIONS

In the event of inclement weather, the events department reserves the right to relocate the event to an indoor function room. This call will be made three hours prior to the commencement of the event.

TIMING

The client must agree to adhere to the scheduled timing listed on the banquet event order.

SERVICE CHARGES AND TAX

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GUARANTEE

Final guaranteed confirmation for the number of guests attending your event, including entrée selections if applicable, are required 14 days prior to the event. Charges will be based on the minimum guarantee or the actual guest count, whichever is greater. Late entrée counts will be subject to a 20% menu price surcharge. For per person meals, the resort will set and prepare for 5% above the guaranteed count.