

PELHAM HOUSE RESORT

14 SEA STREET | DENNIS PORT | CAPE COD

PLATED WEDDING MENU

STATIONARY PRESENTATIONS

CRUDITES & DIPPING SAUCES | INCLUDED IN PACKAGE

Selections of Seasonal Vegetables, Spicy Ranch Dressing,
Sunflower Romesco, Grilled Pita Bread

ASSORTED CHEESES | INCLUDED IN PACKAGE

Domestic Cheese Selections Served with Seasonal fresh & Dried Fruits,
English Crackers, French Baguettes

NEW ENGLAND'S FINEST +\$8 PER PERSON

Selection of Local New England Cheeses Served with Seasonal Fresh
& Dried Fruits, English Crackers & Fresh Baguettes

CHARCUTERIE | +\$16 PER PERSON

Variety of Cheeses, Sliced Meats, Grilled & Pickled Vegetables, Assorted Condiments

FRESH SEAFOOD ON ICE ++ | PRICED PER PIECE | MIN OF 25 PIECES

Makers Mark Mignonette, Classic Cocktail Sauce, Lemon Wedges and Horseradish

Jumbo 16/20 Gulf Shrimp | GF | DF | +\$8

Freshly Shucked Local Oysters on the Half Shell | GF | DF | +\$6

Freshly Shucked Clams on the Half Shell | GF | DF | +\$5

Chilled Poached Lobster Tails and Cracked Claws | GF | DF | +\$18

PASSED HORS D'OEUVRES | CHOOSE 4

ADDITIONAL SELECTIONS WILL BE PRICED PER PIECE

Cornmeal Fried Dennis Oyster, Chipotle Lime Aioli, Pickled Red Onion | GF | DF

Brazilian Beef Kabob, Farm Herb Chimichurri | GF | DF

Roasted Tomato Crostini, Whipped Feta, Kalamata Olive Puree

Scallop Wrapped in Applewood Smoked Bacon | DF | +\$4 PER PIECE

Miniature Crab Cake with Cajun Remoulade | DF

Fried Pork & Kimchi Dumplings, Sichuan Ginger Sauce | DF

Vegetable Spring Rolls with Sweet Chili-Basil Dipping Sauce | DF

Mini Lobster Rolls +\$8 PER PIECE

Zaatar Roasted Chicken Satay, Tzatziki Sauce | GF

Yukon Gold Potato Gaufrette, Beef Carpaccio, Truffle Aioli | GF | DF

Cajun Shrimp & Grits Fritter, Smoked Paprika Aioli | GF | +\$4 PER PIECE

Belgian Endive, Blue Cheese, Bacon-Onion Jam, Balsamic | GF

Crispy Sweet Potato, Smoked Salmon, Cucumber, Dill Crème Fraîche | GF | +\$4 PER PIECE

Chickpea Falafel, Tabbouleh Pesto | GF | DF

Grilled Vegetable Arancini, Charred Tomato Aioli

Seared Halibut Kebob, Cilantro Lime Tartar Sauce | GF | +\$5 PER PIECE



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FIRST COURSE | CHOOSE ONE

DECONSTRUCTED TOMATO MOZZARELLA

HEIRLOOM TOMATO VARIETIES, FRESH MOZZARELLA, PARMESAN CRISP, KEFIR & BASIL PUREE, BALSAMIC REDUCTION | GF

FARMERS GREENS

BABY MIXED GREENS, ASSORTMENT OF FRESH AND PICKLED VEGETABLES, SAVORY GRANOLA, BLUE LEDGE FARM MIDDLEBURY BLEU CHEESE

HEART OF ROMAINE CAESAR SALAD

ROASTED GARLIC AIOLI, SHAVED MANCHEGO CHEESE, KALAMATA OLIVE POWDER, BRIOCHE CROUTON, HERB-ANCHOVY VINAIGRETTE

ROASTED BEET SALAD

ASSORTMENT OF BEETS, ROASTED ROMANESCO, GOAT CHEESE MOUSSE, BABY WATERCRESS, COCOA-SAGE RYE CRUMBLE

LOBSTER SALAD +10

CHATHAM LOBSTER, AVOCADO MOUSSE, BURNT CUCUMBER, GRAPEFRUIT-LEMON VINAIGRETTE | GF | DF

VEGETARIAN OPTION | CHOOSE ONE

- MUSHROOM AND TRUFFLE RAVIOLI
- SWEET PEA RAVIOLI | SEASONAL
- SEASONAL VEGETABLE RISOTTO | GF | DF | VEGAN
- GRILLED ROMANESCO STEAK WITH HERB CHIMICHURI, COUS COUS, SEASONAL VEGETABLES | DF | VEGAN

SECOND COURSE

CAPE COD DUET +14 PER PERSON

GRILLED PETITE FILET | BACON ONION JAM | GF | DF
CITRUS CRUSTED COD | BAROLO WINE SAUCE | DF

OR CHOOSE TWO

GRILLED TENDERLOIN OF BEEF

CHOICE OF:
BACON ONION JAM | GF | DF | **OR** HERB & BOURSIN CRUST | GF
BAROLO WINE SAUCE | GF | DF | **OR** TOMATO BÉARNAISE | GF

CITRUS CRUSTED COD LOIN

CHOICE OF:
ROSEMARY-CITRUS BEURRE BLANC **OR** CLASSIC BÉARNAISE

PAN SEARED BELL & EVANS AIRLINE CHICKEN BREAST | NATURAL JUS | GF | DF

PAN SEARED HALIBUT ++ | CARAMELIZED ONION, LEMON & CAPER SAUCE | GF | DF

VEGETABLE | CHOOSE THREE

GRILLED ASPARAGUS | GF | DF
SOUS VIDE BABY CARROT | GF
SOUS VIDE FENNEL | GF
GRILLED BROCCOLINI | GF | DF
CHARRED BABY PEPPER | GF | DF
ASIAGO ROASTED ONIONS | GF
CHEF'S CHOICE SEASONAL SELECTIONS

STARCH | CHOOSE ONE

DAUPHINOISE POTATO | GF
ROASTED FINGERLING POTATO | GF | DF
MASHED POTATO | GF
ROASTED GARLIC POTATO CROQUETS
MUSHROOM RISOTTO | GF
HONEY GLAZED SWEET POTATOES | GF



*Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.

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CHILDREN'S MENU

CHOOSE ONE ENTREE FOR ALL CHILDRENS MEALS | \$30 PER PERSON

FRUIT CUP & ICE CREAM INCLUDED

GRILLED CHICKEN BREAST | GF | DF

SERVED WITH SELECTED MENU STARCH AND VEGETABLES

CITRUS CRUSTED COD

SERVED WITH SELECTED MENU STARCH AND VEGETABLES

CHICKEN TENDERS

SERVED WITH FRENCH FRIES

GRILLED CHEESE

SERVED WITH FRENCH FRIES



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WEDDING CAKE MENU

ALL WEDDING CAKES WILL BE FINISHED IN WHITE VANILLA BUTTERCREAM
CHOOSE UP TO TWO FLAVOR COMBINATIONS:

STEP ONE:

- CAKE FLAVORS**
- VANILLA
- CHOCOLATE
- LEMON
- CONFETTI
- BANANA
- ALMOND

STEP TWO:

MOUSSE FLAVORS

- CHOCOLATE
- VANILLA
- RASPBERRY
- LEMON
- ESPRESSO
- HAZELNUT
- PEANUT BUTTER

OR

BUTTERCREAM FLAVORS

- VANILLA
- CHOCOLATE
- ESPRESSO
- RASPBERRY
- CITRUS
- HAZELNUT

STEP THREE: (OPTIONAL)

ADD-INS FOR MOUSSE FILLING:

- FRESH STRAWBERRIES
- FRESH RASPBERRIES
- FRESH BLUEBERRIES

ADD-INS FOR BUTTERCREAM FILLING

- LEMON CURD
- RASPBERRY JAM
- APRICOT JAM
- CHOCOLATE GANACHE

*SOME SPECIAL REQUESTS MAY INCUR EXTRA CHARGE.

*ALTHOUGH WE ARE NOT A GLUTEN FREE FACILITY, WE ARE ABLE TO ACCOMMODATE MOST REQUESTS.



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BEVERAGE SERVICES

INCLUDED IN WEDDING RECEPTION PACKAGE

PELHAM HOUSE

Tito's Vodka
Gray Whale Gin
Bacardi Superior Rum
Seagram's Whiskey
Redemption Bourbon
Dewar's Scotch
Bribón Tequila

BEER SELECTIONS

Choose 4
Budweiser Michelob Ultra
Bud Light Corona Extra
Coors Light Stella Artois
Miller LitE Sam Adams Seasonal

SEASONAL DRAFT BEERS INCLUDED

HOUSE WINE | PROVERB

Choose 4
White
Sauvignon Blanc
Pinot Grigio
Chardonnay
Rosé
Red
Pinot Noir
Merlot
Cabernet Sauvignon

BAR UPGRADE OPTIONS

TOP SHELF

+\$8 *Top Shelf Liquor Upgrade*

Grey Goose Vodka
Bombay Sapphire Gin
Mt. Gay Rum
Jack Daniel's Whiskey
Maker's Mark Bourbon
Johnny Walker Black
Casamigos Tequila

TOP SHELF WINE | JOSH CELLARS

+\$6 *TOP SHELF WINE UPGRADE*

White
Sauvignon Blanc
Pinot Grigio
Chardonnay
Rosé
Red
Pinot Noir
Merlot
Cabernet Sauvignon

SPARKLING

WyCliff Sparkling **+\$4PP**
Josh Cellars Prosecco **+\$6PP**

CIDER AND SELTZER

Down East Cider **\$3PP**
High Noon Hard Seltzer **\$6PP**

SATELLITE BAR ADD-ON

Bar Set Up Fee: \$100
Bartender Fee: \$50 Per Hour
Satellite Bar Rental: \$300



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SIGNATURE COCKTAILS

INCLUDED IN PACKAGE

CAPE CODDER

VODKA & CRANBERRY JUICE

VODKA LEMONADE

VODKA, LEMONADE, LEMON GARNISH

BASIL SMASH

GIN, LEMON & BASIL

MARGARITA

TEQUILA, ORANGE LIQUEUR, AGAVE & LIME

FLAVORS: COCONUT, CRANBERRY,
WATERMELON, STRAWBERRY, PEACH, MANGO

PALOMA

TEQUILA, GRAPEFRUIT, SODA & LIME

MOJITO

RUM, SIMPLE SYRUP, MINT & LIME

RUM PUNCH

RUM, COCONUT, FRUIT JUICE BLEND

MULES

MOSCOW MULE, IRISH MULE, MEXICAN MULE

SELECTED SPIRIT, GINGER BEER & LIME

BOURBON SWEET PEACH

BOURBON, ICED TEA & PEACH

OLD FASHIONED

BOURBON, SIMPLE SYRUP & BITTERS

WHISKEY SOUR

WHISKEY, LEMON & SIMPLE SYRUP

POPULAR UPGRADED SPIRITS | +\$4 PER PERSON

TANTEO SPICY TEQUILA

GOSLINGS DARK RUM

TRIPLE 8 NANTUCKET VODKA:

BLUEBERRY OR CRANBERRY

APEROL

WYCLIFF PROSECCO

*ADDITIONAL OPTIONS AVAILABLE UPON REQUEST



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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

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.

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.

