ALL WEDDING PACKAGES INCLUDE

- **Exclusive Reception Room**
  With Floor Length Linens

- **Wedding Toast**
  Champagne, Wine or Sparkling Cider

- **Wedding Cake**
  Customized cake created by your choice of Konditor Meister or Montilios

- **Bridal Party Gathering Room**
  Exclusively yours for the first hour of Reception
  Spend private moments prior to formal introductions

- **Full Course Wedding Dinner**
  Choose from a wide variety of selections prepared by our talented and creative culinary team

- **Luxurious Overnight Accommodations**
  On your wedding night enjoy one of our beautifully appointed John Carver Inn Rooms
  Or upgrade for a minimal fee to one of our Suites

- **On-Site Wedding Banquet Manager**
  To ensure all events flow perfectly on the day of your Reception

- **Discounted Guestroom Rates**
  A block of rooms for your out-of-town guests held at a special rate

- **Complimentary Function Room**
  For rehearsal dinner or post wedding brunch

Many enhancements to our packages are also available at an additional charge.
Decorate your event with customized ice carvings, centerpiece specialty linens and more.
Enhance your cocktail with hors d’oeuvres, raw bar and stationary displays.
Upgrade with champagnes, wines and specialty drinks.
Accompany your wedding cake with desserts, cordials and coffee enhancements.

Wedding Guarantees are Due 7 Business Days Prior to the Event. All prices are per person unless otherwise noted. Wedding Packages require a minimum of 50 guests. All food and beverage, meeting room rental, and audio-visual equipment are subject to a taxable 19% administrative fee and 6.25% Local and Mass Sales Tax (tax rate is subject to change). The 19% 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 Sales Manager of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
SILVER WEDDING PACKAGE
50 Person Minimum

HORS D’ŒUVRES
Cheese Display: "Our Chef’s Selection of Domestic Cheeses served with Crackers"

SOUP
Please select 1
New England Clam Chowder
Baked French Onion Soup
Butternut Apple Bisque
Italian Wedding Soup
Seafood Chowder
Basket of Assorted Rolls and Butter

SALAD
Please select 1
John Carver Inn House Salad with White French Dressing
Traditional Caesar Salad with Garlic Croutons
Baby Spinach Salad with Craisins, Pecans, Blue Cheese and Raspberry Vinaigrette
John Carver Inn Chopped Salad with Apples, Walnuts, Blue Cheese and Maple Vinaigrette

ENTREES
Please select 2
Chicken Florentine
Roast Turkey with Cranberry Sage Dressing
Prime Rib au Jus
Roasted and Sliced Sirloin of Beef Bordelaise
Dill Poached Salmon
Baked Stuffed Scrod with Seafood Stuffing topped with Lobster Sauce
Baked Stuffed Shrimp
Choice of Vegetable and Potato

DESSERT
Wedding Cake served with Vanilla Ice Cream
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

$50

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GOLD WEDDING PACKAGE
50 Person Minimum

Cheese and Cracker Display to enjoy in your Bridal Party’s Gathering Room

HORS D’OEUVRES
International Cheese Display: Chef’s Selection of International Cheeses served with Crackers
Selection of FOUR Hot and/or Cold Hors d’Oeuvres

SOUP
Please select 1
New England Clam Chowder
Baked French Onion Soup
Butternut Apple Bisque
Italian Wedding Soup
Seafood Chowder
Basket of Assorted Rolls and Butter

SALAD
Please select 1
John Carver Inn House Salad with White French Dressing
Traditional Caeser Salad with Garlic Croutons
Baby Spinach Salad with Craisins, Pecans, Blue Cheese and Raspberry Vinaigrette
John Carver Inn Chopped Salad with Apples, Walnuts, Blue Cheese and Maple Vinaigrette

ENTREES
Please select 2
Chicken Florentine
Roast Turkey with Cranberry Sage Dressing
Prime Rib au Jus
Roasted and Sliced Sirloin of Beef Bordelaise
Dill Poached Salmon
Basked Stuffed Scrod with Seafood Stuffing topped with Lobster Sauce
Baked Stuffed Shrimp
Choice of Vegetable and Potato

DESSERT
Wedding Cake served with Vanilla Ice Cream
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

Gold Package Also Includes:
A Couples Massage for the Bride and Groom – pre or post-wedding

$65
DIAMOND WEDDING PACKAGE
50 Person Minimum, 90 Person Maximum

Basket of Assorted Rolls and Butter

~ Please Select Three Stations ~

SOUP AND SALAD STATION
Please select 2
New England Clam Chowder
Italian Wedding Soup
Traditional Caesar Salad with Garlic Croutons
Garden Salad with Assorted Dressings

PASTA STATION
Please select 2
Baked Cheese Tortellini with Peas, Smoked Ham, and Three Cheeses
Pumpkin Tortelloni with Browned Sage Butter
Penne Rigate with Sunday Gravy, Braised Pork, Meatballs and Sausage
Grilled Vegetable Ravioli, fresh Seasonal Vegetables in a Tomato Sauce

LAND AND SEA STATION
Please select 2
Fisherman’s Stew with a Medley of Seafood Stewed with Tomato and Vegetables
Stuffed Fresh Cod with Creamy Lobster Sauce
Chicken Julia, Roulades stuffed with Lobster and Spinach
Stuffed Loin of Pork with Cranberry Sage Stuffing, Sweet Onion Gravy, Fruit Chutney

CARVING STATION
Please select 1
Roasted Fresh Turkey Breast with Cranberry Relish
Roast Sirloin of Beef with Bordelaise Sauce
Maple Cured Smoked Ham with Honey Mustard Glaze

SEAFOOD STATION
Baked Clams Casino, topped with Bacon and Herb Butter
Seafood Cakes with Lobster Sauce

DESSERT
Wedding Cake
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

$55
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## Passed Hot Hors d’Oeuvres

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stuffed Mushrooms with Sausage and Fontina Cheese</td>
<td>$2.50</td>
</tr>
<tr>
<td>Mini Vegetable Quiche</td>
<td>$2.75</td>
</tr>
<tr>
<td>Mini Vegetarian Spring Rolls</td>
<td>$2.75</td>
</tr>
<tr>
<td>Sesame Chicken Sticks with Orange Marmalade</td>
<td>$2.75</td>
</tr>
<tr>
<td>Beef Satay with Thai Peanut Sauce</td>
<td>$2.75</td>
</tr>
<tr>
<td>Scallops Wrapped in Bacon</td>
<td>$3.00</td>
</tr>
<tr>
<td>Jumbo Shrimp Sautéed in Garlic Herb Butter</td>
<td>$3.25</td>
</tr>
<tr>
<td>Tempura Shrimp with Ginger Scallion Dip</td>
<td>$4.00</td>
</tr>
<tr>
<td>Maryland Style Crab Cakes with Roasted Pepper Aioli</td>
<td>$4.00</td>
</tr>
<tr>
<td>Fried Oysters with Wasabi Cream</td>
<td>$4.50</td>
</tr>
<tr>
<td>Seafood Cakes with Lobster Sauce</td>
<td>$3.75</td>
</tr>
<tr>
<td>Lamb Lollipops</td>
<td>$7.00</td>
</tr>
<tr>
<td>Mini Lamb Chops with Black Muscat Sauce</td>
<td></td>
</tr>
<tr>
<td>Mini Potato Latkes with Smoked Salmon and Garnishes</td>
<td>$3.25</td>
</tr>
<tr>
<td>Steamed Shomai Dumplings, Tamari Dip</td>
<td>$2.50</td>
</tr>
<tr>
<td>Lemon Chicken Skewers</td>
<td>$2.75</td>
</tr>
<tr>
<td>Baked Clams Casino, topped with Bacon and Herb Butter</td>
<td>$3.50</td>
</tr>
<tr>
<td>Spanakopita, Spinach and Feta Phyllo Triangles</td>
<td>$1.75</td>
</tr>
<tr>
<td>Kobe Beef Sliders</td>
<td>$6.00</td>
</tr>
<tr>
<td>Mini Lobster Pot Pie</td>
<td>$5.50</td>
</tr>
<tr>
<td>Grilled Mini Pizza</td>
<td>$4.50</td>
</tr>
<tr>
<td>Quesadilla Triangles, Grilled Shrimp, Avocado and Corn</td>
<td>$6.50</td>
</tr>
<tr>
<td>Boursin Chicken en Croute</td>
<td>$4.00</td>
</tr>
<tr>
<td>Maine Lobster Cakes</td>
<td>$6.00</td>
</tr>
<tr>
<td>French Onion Tart</td>
<td>$4.00</td>
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<tr>
<td>Mushroom and Swiss Mini Slider</td>
<td>$6.00</td>
</tr>
<tr>
<td>Mini Braised Short Rib Pot Pie</td>
<td>$5.00</td>
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</tbody>
</table>

## Passed Cold Hors d’Oeuvres

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Tomato Bruschetta</td>
<td>$2.25</td>
</tr>
<tr>
<td>Belgian Endive with Chevre Cheese, Grape and Pistachio Garnish</td>
<td>$2.50</td>
</tr>
<tr>
<td>Stuffed Euro Cucumber with Smoked Salmon Cream Cheese</td>
<td>$3.00</td>
</tr>
<tr>
<td>Jumbo Chilled Shrimp Cocktail</td>
<td>$3.75</td>
</tr>
<tr>
<td>Oyster Shooters with Bloody Mary Sauce</td>
<td>$3.75</td>
</tr>
<tr>
<td>Smoked Salmon on Black Bread Triangles, with Cream Cheese and Capers</td>
<td>$3.50</td>
</tr>
<tr>
<td>Chilled cucumber with Cream Cheese on Black Bread Triangles</td>
<td>$3.00</td>
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</tbody>
</table>

## Stationary Displays

<table>
<thead>
<tr>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked Brie with a Fig and Port Wine Drizzle. Served with Toasted Crostini and Bread Sticks</td>
</tr>
<tr>
<td>$80.00</td>
</tr>
<tr>
<td>Hot Deviled Crab Dip with Toasted Crostini</td>
</tr>
<tr>
<td>$100.00</td>
</tr>
<tr>
<td>Mezza Platter, Hummus, Babaganoush, Feta Cheese, Kalamata Olives and Pita Chips</td>
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<tr>
<td>$80.00</td>
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<tr>
<td>Traditional Italian Antipasto, Assorted Cheese, Italian Meats, Pickled Vegetables</td>
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<tr>
<td>$300.00</td>
</tr>
<tr>
<td>Smoked Salmon, Tomatoes, Capers, Bermuda Red Onions, Lemons and Black Bread Triangles</td>
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<tr>
<td>$100.00</td>
</tr>
<tr>
<td>Cape Cod Raw Bar, Market Price, with Chef Attended Shucker, Cherry Stones, Oysters, Chilled Shrimp and Crab Legs</td>
</tr>
<tr>
<td>$300.00</td>
</tr>
<tr>
<td>International Cheeses and Crudités, $9.00 per person, Served with Assorted Crackers and Toasted Crostini</td>
</tr>
<tr>
<td>$350.00</td>
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</tbody>
</table>