

*lisa elizabeth*  
WEDDINGS



## SERVICES & POLICIES

*At The Cape Club of Falmouth we know how important your wedding day is! Our team of professionals are here to guide you through this process.*

*Our package allows you to customize every part of your special day to ensure it's everything you have ever dreamed of!*

### CEREMONY

We offer an on premise location for your ceremony. Weather permitting our beautifully manicured green is available to all brides and grooms. In case of inclement weather we have our Ceremony Room located just outside of the reception room.

The location will be made available on the day before your wedding for a scheduled rehearsal in which our coordinator will assist you. On your wedding day all scheduled vendors are welcomed after 11:00AM for any additional specialty items.

There are no additional fees for on premise ceremonies. Ceremonies times are not included in the five hour reception times. Exclusive of Garden Chairs and other rentals.

### WEDDING RECEPTION

Days available for wedding receptions and rates are:

#### Friday

*Any five hours \*\$10,000 minimum and 75 guest minimum*

#### Saturdays

*Any five hours \*\$15,000 minimum and 100 guest minimum*

#### Sunday

*Any five hours \*\$10,000 minimum and 75 guest minimum*

Minimum expense can be met inclusive of the package price per person and beverage consumption (excludes usage fee).

Minimum expense requirements exclude any additional time purchased.

### CLUB USAGE

Club usage fees may be assessed based on the event, and date. A guest minimum of 75 people is required for use of the space on a Friday or Saturday. The fee is for a five hour time frame. Additional hours may be purchased at the rate of \$1,000 per hour.

***Fridays and Saturday \$5,000 Non-member /\$2,500 Member***

***Sunday \$2,000 Non-Member / \$1,000 Members***

***Weekdays \$1,000.00 Non- Member / \$500 Members***

### DEPOSIT

Club usage fees will be held as your deposit. Deposits are non-refundable and will not go towards the final cost of your wedding reception. Once we have your signed contract and deposit your date will be secured and confirmed.

Cancellation of your event at any time is forfeiture of full deposit.

### PAYMENT

As a Non-Member you are required to pay 100% of the total estimated cost of your event one week prior to the date. Any additional cost incurred will be paid in full at the conclusion of your event, the same day.

### GUARANTEE

A guaranteed number of guests attending is due one week prior to the event date.

### PRICING

All menus are subject to a 22% administrative fee and a 7% state and local sales tax on all charges. This administrative fee is not distributed to the banquet staff. Our banquet staff is paid a higher hourly wage to compensate for their time. The fee is obtained by The Cape Club of Falmouth to offset overhead expenses for such events. The fees and taxes are inclusive of pricing in package.

### LIQUOR REGULATION

The Cape Club of Falmouth holds a license granted by the town of Falmouth, Massachusetts and is held responsible for complying with its regulations. No alcoholic beverages are allowed on premise, unless purchased from the license holder. We reserve the right to stop serving alcoholic beverages to any person at any time.

### SECURITY

Cape Club of Falmouth shall not assume responsibility for damage or loss of any merchandise or articles brought onto the property.

There are member reserved areas on our property, any person trespassing shall be asked to leave and may be escorted from the property.

### VENDORS

We will provide you with a preferred vendors list. Although we do not require you to use said vendors, we strongly encourage you to consider them. Our highly experienced coordinator has personally worked with them and is confident in the products and services they provide. All of the vendors listed have been a part of The Cape Club of Falmouth experience and are familiar with our procedures and grounds, making it easy to plan for your special event.

### HOLD HARMLESS

The Cape Club of Falmouth shall be excused and held harmless for the failure to preform any obligations hereunder when prevented from doing so by cause or causes beyond it's control. They shall included, but are not limited to labor disputes, civil commotion, war, fire, or other casualty, inability to obtain any material or services, or any serious maintenance problems that will impair efforts to properly host such an event. In such cases all money on deposit will be refunded.

*At The Cape Club of Falmouth we make customizing your package easy and will include many of your reception needs.*

*Please find package pricing per person next to your entrée selections. These prices reflect the tax and administrative fee charges and are inclusive.*

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*Included in your package are the following:*

**BEAUTIFUL INDOOR and OUTDOOR CEREMONY LOCATIONS**

**PRIVATE BRIDAL LOUNGE**

**GOLF CARTS FOR PHOTOGRAPHY**

**UNLIMITED HORS D'OEUVRES SELECTION**

**FIRST COURSE**

**MAIN COURSE**

**DESSERT / CAKE CUTTING**

**LINENS**

**VALET**

**STAFF**

# LOVE, LAUGHTER & HAPPILY EVER AFTER

## UNLIMITED HORS D'OEUVRES PACKAGE

Please choose four of the below hors d'oeuvres to be served during your initial cocktail hour.

### SEAFOOD

#### PASSED HORS D'OEUVRES

~Mini Crab Cakes / Cajun Remoulade  
~Lobster & Chevre Stuffed Jalapenos  
~Clams Casino / Local Little Necks  
~Local Sea Scallops Wrapped In Bacon  
~Beet & Chevre Gocce / Lobster Newburg  
~Tuna Poke / Wonton / Cucumber / Avocado  
~Lobster Mac & Cheese Bites

### BEEF & POULTRY

#### PASSED HORS D'OEUVRES

~Crispy Colcannon & Bacon Bites  
~Pork Belly Lollipops / Maple Mustard Glaze  
~Tenderloin Beef Bruschetta  
~Thai Chicken Meatballs / Thai Peanut Sauce  
~Bacon Wrapped Artichokes / Roasted Garlic Aioli  
~Prosciutto Wrapped Pear / Balsamic Reduction  
~Lamb Lollipops / Italian Herb Caper Sauce  
~Duck Confit Sweet Potato Totties / Rosemary Sea Salt  
~Chicken Parmesan Bites / Marinara  
~Spring Chicken Spring Rolls / Sweet Thai Chili Sauce  
~Coconut Curry Chicken Skewers / Thai Peanut Sauce  
~Classic Italian Meatballs / Chiffonade Basil / Marinara

### VEGETARIAN

#### PASSED HORS D'OEUVRES

~Sweet Potato Fries / Beet Fries / French Fries  
Tomato Jam Dipping Sauce  
~Feta Bites / Mint / Berries / Blueberry Ancho Glaze  
~Gazpacho Shooters / Tomato or Melon  
~Fried Cauliflower / Avocado Ranch Dip  
~Mini Grilled Cheese Bites / Tomato Bisque Shooter  
~Eggplant Parmesan Bites / Marinara  
~Vegetable Spring Rolls / Sweet Thai Chili Sauce  
~Fried Zucchini Sticks / Avocado Ranch Dip  
~Honey Lime Marinated Melon  
Watermelon / Cantelope / Honey Dew / Whipped Feta  
~Mini Eggplant Roulade

## COCKTAIL HOUR ADDITIONS

*Pricing is per person*

Charcuterie Table \$8

*Imported Italian Meats / Cheeses / Olives / Marinated Vegetables /  
Cornichons / Preserves / Nuts / Crackers / Breads*

Fresh Fruit Display \$5

*Seasonal Fruits / Berries / Yogurt Dipping Sauce*

Double Crème Baked Brie \$6

*Nuts / Berries*

International Cheese Display \$6

*Domestic Cheeses / Imported Cheeses*

Crudité \$5

*Raw Vegetables / Dressings*

Raw Bar Display \$18

*Shrimp Cocktail / Local Little Necks / Local Oysters / Jonah Crab Claws /  
Lobster Tail / Cocktail Sauce / Mignonette*

Slider Bar \$12

*Fried Chicken / Lobster Salad / Cheeseburger / Crab cake*

*\*Served on Grilled King's Hawaiian Rolls*

# LOVE, LAUGHTER & HAPPILY EVER AFTER

## PLATED MENU OPTIONS

Please select one first course item, two main course items and one vegetarian option to offer your guests.

Pricing differs on your three entrée selections. You will be billed on your guests final menu selections one week prior to event date.

## FIRST COURSE

Please choose one, included in all entrée prices. \* *If you would like a soup and salad course add \$5 per person*

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### SPECIALTY SALADS

Caesar Salad

*Wedge of Romaine, Pecorino Romano, Focaccia Croutons, Creamy Caesar Dressing*

Roasted Brussel Sprout Salad

*Arcadian Greens, Roasted Brussel Sprout Pedals, Gorgonzola, Applewood Smoked Bacon, Dried Cranberries, Pomegranate Vinaigrette*

Santorini Salad

*Baby Spinach, Kalamata Olives, Artichokes, Baby Heirloom Tomatoes, Roasted Red Pepper, Fetta, Creamy Italian Dressing*

Arugula & Frisee Salad

*Toasted Pine Nuts, Chevre, Roasted Baby Heirloom Tomatoes, Parmesan Cheese Tweel, Basil Pesto Vinaigrette*

Strawberry Fields Salad

*Arcadian Greens, Strawberries, Chevre, Cashews, Strawberry Vinaigrette*

*Caprese Salad*

*Baby Heirloom Tomatoes, Fresh Mozzarella, Basil, Roasted Garlic Oil, Balsamic Reduction*

### HOUSE MADE SOUPS

New England Clam Chowder

Lobster Bisque

Creamy Tomato Bisque

Classic Italian Wedding Soup

Sweet Potato Corn & Crab Chowder

Portuguese Kale Soup

# LOVE, LAUGHTER & HAPPILY EVER AFTER

## ENTRÉE COURSE

Please select a choice of one or two to offer guests, plus a vegetarian option. Entrées include seasonal vegetables and a choice of starch. If you choose two menu options a detailed count and seating arrangement will be required one week before the date of your event

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### MEATS

Slow Braised Angus Short Rib \$115

*Kentucky Bourbon Demi Glace*

Tenderloin \$120

*Cremeni Mushroom Duxelle*

Center Cut Ribeye \$125

*Roasted Shallot and Black Truffle Compound Butter*

French Cut Berkshire Pork Chop \$125

*Caramelized Apple & Onion Demi Glace*

Prime Rib \$125

*Pineland Farm, Slow Roasted Medium Rare with Au Jus & Tiger Sauce*

Pettie Tenderloin Medallions \$120

*Roasted Garlic Bordeaux Wine Sauce*

### POULTRY

Mayflower Chicken \$110

*Herb Roasted Statler Breast, Apple Cranberry Corn Bread Stuffing, Veloute*

Mediterranean Chicken \$110

*Herb Roasted Statler Breast, Artichoke, Spinach, Tomatoes, Fontina,*

*Lemon Garlic Cream Sauce*

Roasted Duck \$115

*Cranberry Balsamic Gastrique*

### VEGETARIAN

Grilled Baby Bock Choy \$85

*Baby Eggplant & Zucchini, Heirloom Tomatoes, Red Pepper Sauce, Golden Raisins*

Marinated Portabella Piccata \$85

*Almond Crumb, Baby Spinach, Lemon Parsley Caper Sauce*

Stuffed Eggplant \$85

*Grilled Summer Vegetables, Couscous, Fontina Cheese, Sundried Tomato Coulis*

Vegetable Lasagna \$85

*Layered Vegetables, Ricotta, Mozzarella, Basil, Marinara*

Stuffed Acorn Squash \$85

*Quinoa, Cranberries, Pepitas, Parmesan, Garlic, Fresh Herbs*

# LOVE, LAUGHTER & HAPPILY EVER AFTER

## ENTRÉE COURSE

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### SEAFOOD

Grilled Swordfish \$120

Peppercorn Chevre Cream Sauce

Baked Haddock \$110

*Seasoned Bread Crumbs, Lemon Basil Buerre Blanc*

Seared Halibut \$125

*Lemon Garlic Cream Sauce*

Grilled Salmon \$110

*Blueberry Pomegranate Glaze*

Crab Stuffed Sole \$120

*Lobster Newburg*

Pan Seared Sea Scallops \$130

*Blood Orange Saffron Marmalade*

Baked Stuffed Lobster Tail \$130

Seafood Stuffing / Champagne Citrus Burre Blanc

### ACCOMPANIMENTS

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### STARCH

Roasted Garlic Mashed Potato

Confit Fingerling

Mediterranean Farro

Au Gratin Potato & Cauliflower

Confit Fingerling Sweet Potato

Creamy Saffron Risotto

### Combination Plates

Pettie Tenderloin & Swordfish Medallions \$140

Roasted Garlic Bordeaux (tenderloin) Peppercorn Chevre Cream (swordfish)

Tenderloin & Crab Stuffed Shrimp \$140

*Cabernet Demi Glace (tenderloin) Lemon Buerre Blanc (shrimp)*

Tenderloin & Baked Stuffed Lobster Tail \$155

*Cabernet Demi Glace (tenderloin) Tarragon Lobster Newberg (lobster)*

Tenderloin & Pan Seared Scallops \$140

*Cabernet Demi Glace (tenderloin) Blood Orange Saffron Marmalade (scallops)*

Herb Roasted Statler Chicken & Jumbo Shrimp \$130

Supreme Sauce (chicken) Citrus Burre Blanc (shrimp)

### VEGETABLES

Roasted Root Vegetable Agrodolce

Sautéed Vegetable Noodles

Grilled Vegetable Ratatouille

Grilled Asparagus

Sautéed Broccolini

Sweet Corn and Caramelized Onion Succotash

Green Bean Almandine



# LOVE, LAUGHTER & HAPPILY EVER AFTER

## STATION MENU OPTION 1

*Included are options listed below \$130 per person*

*Please choose four hors d'oeuvres from page #4*

*Please choose one specialty salad from page #4 (salads are served to guests plated, at the table)*

*Please choose two starch options and two vegetable options from page #7*

## COCKTAIL HOUR ADDITION

*Please choose one*

Fresh Fruit Display

*Seasonal Fruits / Berries / Yogurt Dipping Sauce*

International Cheese Display

*Domestic Chesses / Imported Cheeses*

Crudité

*Raw Vegetables / Dressings*

## SAUTE PASTA STATION

Our chef attended stations come with everything listed below.

Dishes are made to order.

### PROTIEN

*Choose three*

Grilled Chicken

Meatballs

Sausage

Shrimp

Scallops

### VEGETABLES

*Choose four*

Pepper

Onion

Mushroom

Spinach

Eggplant

Tomato

Broccoli

Peas

### SAUCE

*Choose three*

Marinara

Pesto

Alfredo

Vodka

## CARVING STATIONS

*Please choose two*

Prime Rib - Herb Rubbed, Dry Aged, Standing Rib Roast

*Au Jus / Horseradish Cream*

Bone In Main Steamship Ham

*Maple Ginger Glazed / Assorted Gourmet Mustards*

Herb Crusted Berkshire Pork Loin

*Rosemary Thyme Jus Lie*

New England Raised Slow Roasted Turkey

*Pan Drippings / Local Cranberries*

Whole Beef Tenderloin

*Green Peppercorn Cabernet Demi Glace*

Cote de Bouffe

*Sea Salt & Herb Crusted / Mushroom Bordelaise Sauce / Horseradish Cream*

## SWEET TREAT DISPLAYS

*please choose two*

Assorted Cookies

Assorted Brownies

Tiramisu

Mini Cheesecake

Mini Chocolate Moose

Assorted Petit Fours

# LOVE, LAUGHTER & HAPPILY EVER AFTER

## STATION MENU OPTION 2

*Included are options listed below \$150 per person*

*Please choose four hors d'oeuvres from page #4*

*Please choose one specialty salad from page #4 (salads are served to guests plated, at the table)*

*Please choose two starch options and two vegetable options from page #7*

## COCKTAIL HOUR ADDITION

*Please choose one*

International Cheese Display

*Domestic Chesses / Imported Cheeses*

Charcuterie Table \$8

*Imported Italian Meats / Cheeses / Olives / Marinated Vegetables /*

*Cornichons / Preserves / Nuts / Crackers / Breads*

Raw Bar Display \$18

*Shrimp Cocktail / Local Little Necks / Local Oysters / Jonah Crab Claws /*

*Lobster Tail / Cocktail Sauce / Mignonette*

Double Crème Baked Brie \$6

*Nuts / Berries*

## SOUP STATION

*Please choose one*

New England Clam Chowder / Sweet Potato Corn and Crab Chowder

*House Made Traditional Creamy Chowders*

Lobster Bisque

*House Made Traditional Creamy Bisque, Claws and Knuckles*

Creamy Tomato Bisque

*Thick Tomato Soup with Herbs*

Italian Wedding Soup

*House Made Meatball Soup with Greens, White Bean & Orzo*

## CARVING STATIONS

*Please choose two*

Prime Rib - Herb Rubbed, Dry Aged, Standing Rib Roast

*Au Jus / Horseradish Cream*

Bone In Main Steamship Ham

*Maple Ginger Glazed / Assorted Gourmet Mustards*

Herb Crusted Berkshire Pork Loin

*Rosemary Thyme Jus Lie*

New England Raised Slow Roasted Turkey

*Pan Drippings / Local Cranberries*

Whole Beef Tenderloin

*Green Peppercorn Cabernet Demi Glace*

Sesame Crusted Tuna Loin

*Seared Rare / Ponzu / Wasabi*

Bone In Leg of Lamb

*Madeira Wine Sauce / Mint Jelly*

# LOVE, LAUGHTER & HAPPILY EVER AFTER

## STATION MENU OPTION 2

Continued

### SAUTE PASTA STATION

Our chef attended stations come with everything listed below.

Dishes are made to order.

#### PROTIEN

*Choose three*

Grilled Chicken

Meatballs

Sausage

Shrimp

Lobster C&K

#### VEGETABLES

*Choose four*

Pepper

Onion

Mushroom

Spinach

Eggplant

Tomato

Broccoli

Peas

#### SAUCE

*Choose three*

Marinara

Pesto

Alfredo

Vodka

### SWEET TREAT DISPLAYS

*please choose four*

Assorted Cookies

Assorted Brownies

Tiramisu

Mini Cheesecake

Mini Chocolate Moose

Assorted Petit Fours

**\*\*Please let us know if any person in your party has a food allergy**

## *LOVE, LAUGHTER & HAPPILY EVER AFTER*

### LATE NIGHT SNACKS

These items are enhancements to our package and are priced per person

French Fry Bar \$5

*French Fries / Sweet Fries / Beet Fries / Zucchini Fries / Cajun Fries /  
Dipping Sauces*

Ice Cream Sundae Bar \$6

*Vanilla and Chocolate Ice Cream / Assorted Toppings / Hot Fudge /  
Carmel / Whipped Cream*

Grilled Cheese Table \$9

*American / Cheddar / Ham / Bacon / Tomato*

Pizza Bar \$10

*Please choose three*

*Margarita / Sausage and Ricotta / Veggie / Pepperoni / Bacon and Onion /  
Three Cheese*

Bacon Bar \$8

*Candied / Peppered / Smoked / Spiced*

Cookies & Brownies with Milk \$5

*Assorted Cookies / Assorted Brownies*

Nacho Station \$9

*Corn Chips / Fresh Made Guacamole / Pico de Galo / Lettuce / Hot Peppers /  
Cheddar Jack Cheese*

Waffle Bar \$8

*Fried Chicken / Maple Sausage / Bacon / Chocolate Dipped Strawberries /  
Vermont Syrup*

# *LOVE, LAUGHTER & HAPPILY EVER AFTER*

## HOSTED BAR

The Cape Club of Falmouth's hosted bar are based on consumption. You may limit the bar however you see fit, with an array of options...Monetary Caps, Cocktail Hours, Beer & Wine Only, Limited Call Selections, or Fully Open.

All accrued beverage charges will be totaled on the evening of the event. Total beverage charges beyond estimated charges are due at the conclusion of the event.

## CALL SELECTIONS

### WINE

Matchbook Chardonnay	Broadside Cabernet Sauvignon
Folonari Pinot Grigio	Broadside Merlot
Kono Sauvignon Blanc	

### BEER

Budweiser  
Bud Light  
Coors Light  
Miller Light  
Stella Artois  
Michelob Ultra

### LIQUOR

Tito's  
Beefeater  
Tanqueray  
Bacardi  
Captain Morgan  
Jim Beam  
Jack Daniels  
Seagrams 7  
Canadian Club  
Dewars  
Johnnie Walker Red  
Jose Cuervo

### CORDIALS

Kahlua  
Sambuca  
Sothorn Comfort

Wine by the glass \$12  
Mixed drink \$10  
Beer \$6

## PREMIUM SELECTIONS

### WINE

La Crema Chardonnay	Intrinsic Cabernet Sauvignon
Eroica Riesling	Meiomi Pinot Noir
AIX Rose	

### LIQUOR

Grey Goose  
Ketal One  
Bombay Sapphire  
Boodles  
Mt. Gay  
Myers  
Makers Mark  
Woodford Reserve  
Crown Royal  
Jameson  
Johnnie Walker Black  
Chivas Regal  
Patron Silver

### CORDIALS

Baileys  
Grand Mariner

Wine by the glass \$14  
Mixed drink \$12  
Beer \$6