



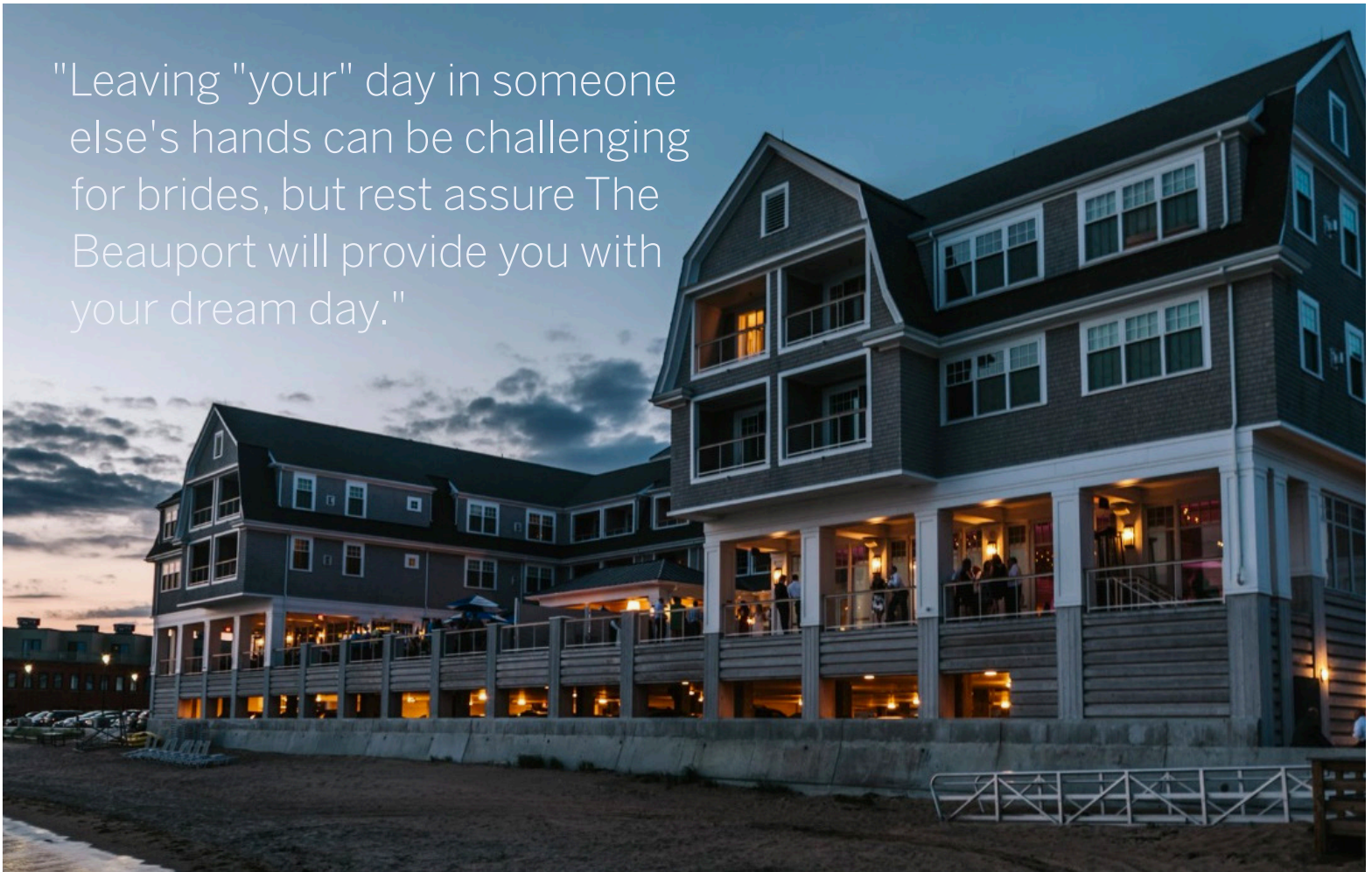
BEAUPORT  
*weddings*  
HOTEL • GLOUCESTER

**BEAUPORT HOTEL GLOUCESTER**  
55 Commercial St. Gloucester, MA

978.282.0008  
[BeauportHotel.com](http://BeauportHotel.com)

A Property of Beauport Hospitality Group

"Leaving "your" day in someone else's hands can be challenging for brides, but rest assured The Beauport will provide you with your dream day."



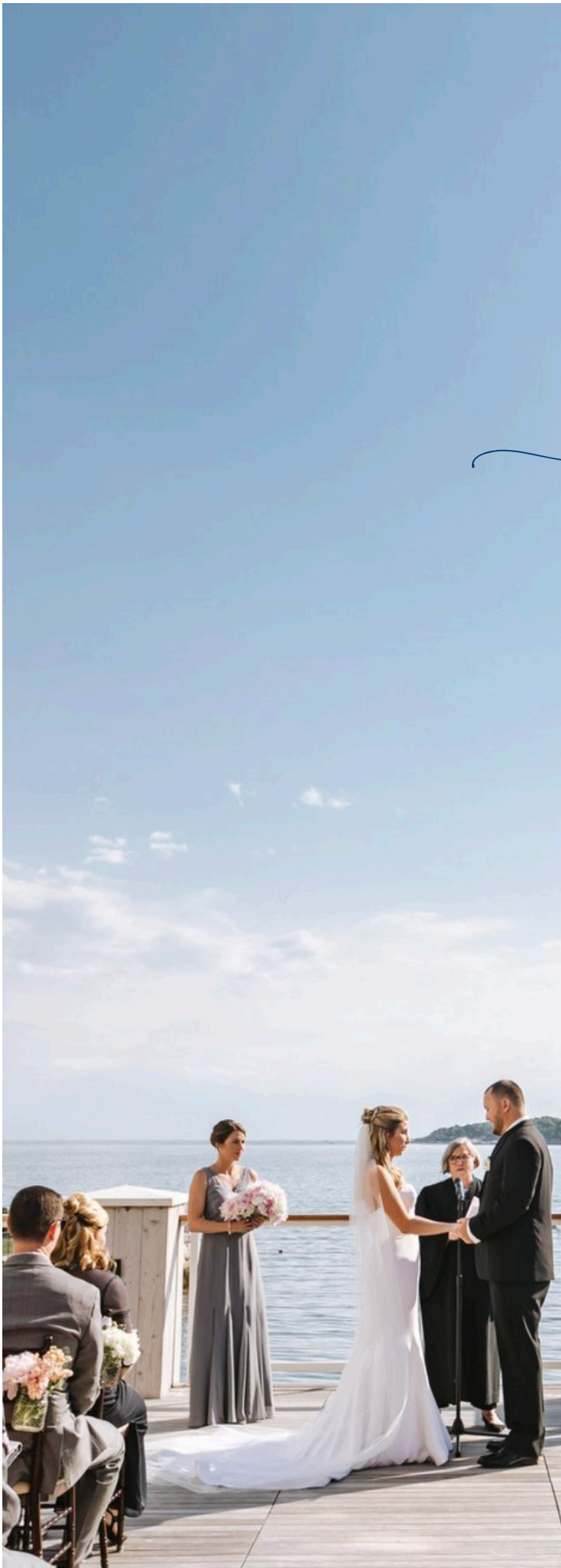
welcome

**BEAUPORT HOTEL GLOUCESTER** is nestled on the edge of Gloucester Harbor and features world-class amenities complimented by stunning views of the Atlantic Ocean. Boasting 94-guest rooms, an impressive oceanfront ballroom with elegant terrace that will accommodate up to 230 guests, and a rooftop pool and bar, this boutique hotel is the premier wedding venue North of Boston. Flanked by brilliant ocean waters on one side and the bustling village of America's oldest seaport on the other, Beauport Hotel Gloucester is an idyllic choice for your wedding and reception.

The talented and award winning, wedding & events team at Beauport Hotel Gloucester understands that a couples' wedding day promises to be one of the most memorable of their life. Whether it be a traditional celebration, a modern union or a lavish affair, our team will guide the way seamlessly for an unforgettable journey.

Beauport Hotel Gloucester tailors our services to meet the very personal needs of every couple. Whether it be advising on culinary selections, recommending a photographer to capture the day, or arranging for guest accommodations, the Beauport Hotel Gloucester will address every detail to ensure that we deliver a spectacular event.

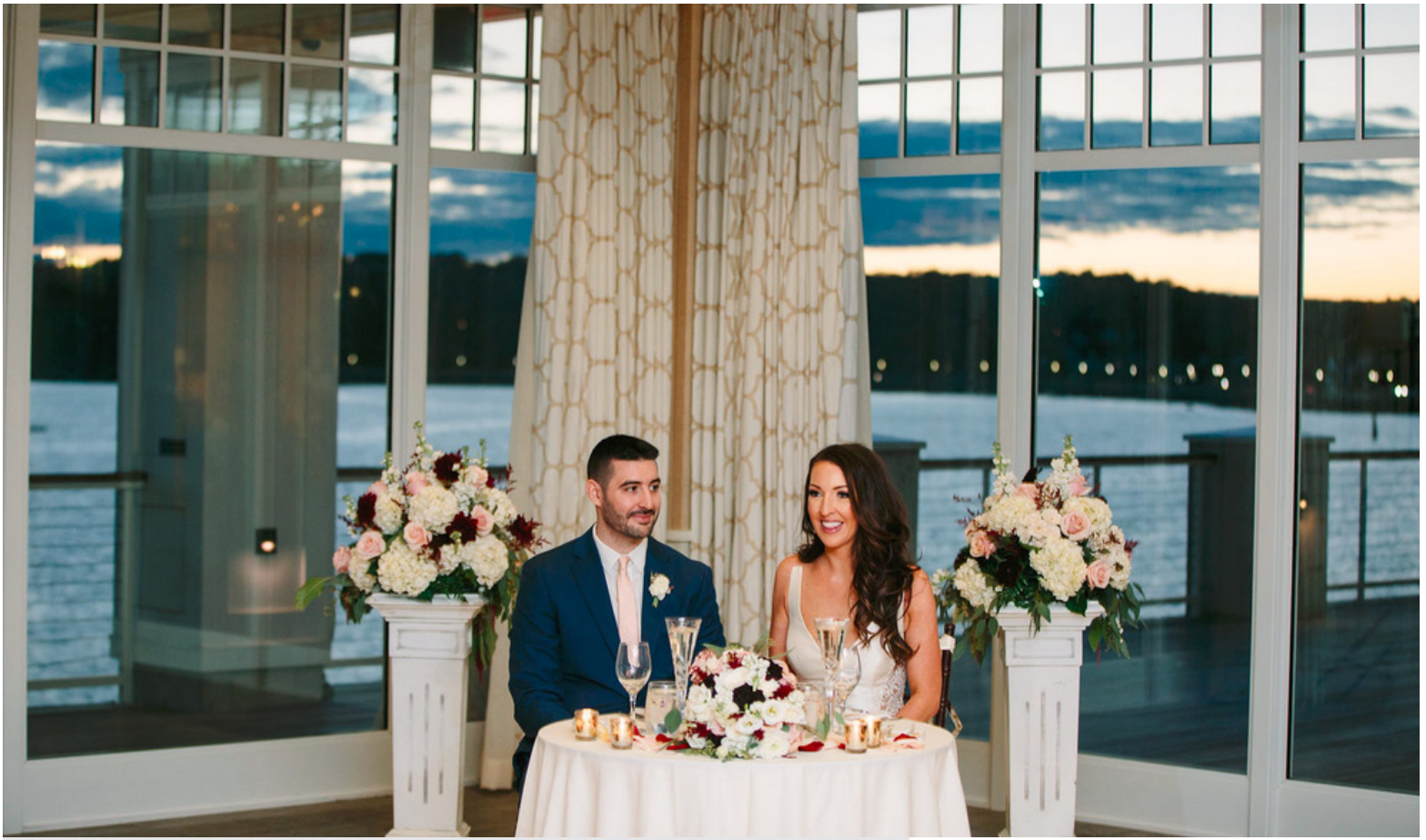
Our largest venue, the 3,327-square-foot Oceanside Grand Ballroom offers rich details, including hard-wood flooring, antiqued gold chandeliers, floor-to-ceiling windows and an oceanside terrace designed to reflect the hotel's New England coastal elegance.



# ceremony

Beauport Hotel Gloucester is a picturesque location to pair your reception with your ceremony. Host a wedding ceremony, either on our Oceanside Terrace, Grand Ballroom or Pavilion Room. Included in the ceremony fee is an additional hour for the ceremony, location, set-up and breakdown of chairs and a professional Event Manager to provide on-site assistance from beginning to end. Ceremony rehearsals are not available due to the nature of Hotel business.

**CEREMONY ON SITE \$1,500**



# venue rental

## VENUE RENTAL FEE INCLUDES:

- Four adjoining spaces, including the grand ballroom, oceanside terrace, pavilion room and pre-assembly area
- Beauport Hotel Gloucester's water view suite with one night's accommodation on the night of the wedding
- Elegant china, linen, flatware & stemware
- All tables and chivari chairs
- Two complimentary tickets to group tasting
- Chilled sparkling toast
- Cutting and plating of wedding cake
- Professional Event Manager to assist you with your planning as well as day of management

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## MAY-OCTOBER:

Friday Reception	\$7,500
Saturday Reception	\$9,500
Sunday Reception	\$6,500

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## NOVEMBER, DECEMBER, APRIL:

Friday Reception	\$6,900
Saturday Reception	\$7,900
Sunday Reception	\$5,500

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## JANUARY, FEBRUARY, MARCH:

Friday Reception	\$3,250
Saturday Reception	\$3,750
Sunday Reception	\$2,750

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## BAR SERVICE

Deluxe Open Bar:  
Full bar service, inclusive of top shelf liquors for 4.5 hours. This option also includes wine service with dinner and signature cocktails.  
\$59 per guest

# passed hors d'oeuvres

Please Select Six – Two from Each Grouping \$22 Per Guest

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## FROM THE SEA

Ipswich fried clam shooter with house recipe tartar

New England clam chowder sip in espresso cup with vermont common crackers

Cape Ann lobster salad on buttered brioche

Lobster and corn fritter with smoked chili crema (GF)

Mini lobster mac and cheese bites with harissa aioli

Jumbo lump crab cake with lemon caper remoulade

Privateer rum glazed shrimp skewer with boozy tropical salsa (GF)

Fire roasted shrimp and cheesy grits spoon (GF)

Sea scallop wrapped in applewood smoked bacon with maple syrup glaze (GF)

Tiny fish taco with local cod, smokey tomato and cilantro lime slaw (GF)

Spicy ahi tuna tartare cone with avocado crema

Smoked salmon with aquavit dill cream on lacy potato pancake

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## FROM THE LAND

Tandoori spiced chicken brochette with major grey's chutney (GF)

Buttermilk fried chicken on blue corn waffle with spicy, sweet "secret" sauce

Herb roasted tenderloin bite with smoky blue cheese fondue (GF)

Cabernet braised short rib and gruyere grilled cheese

Filet mignon crostini with arugula pesto and sweet onion red wine jam

Classic grilled beef slider with aged cheddar, house pickle, fisherman's ale mustard and pretzel roll

Chili lacquered beef skewer with avocado crema (GF)

Chili braised chicken empanada with salsa roja

Thai spiced steamed pork dumpling spoon with chili lime sauce and slivered scallion

Sweet potato pancake with smokey carolina bbq pulled pork

Petite lamb gyro with whipped feta and roasted cubanelle

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## FROM THE EARTH

Twice baked marble potato with cheddar ale fondue and chives (GF)

Potato latke with house made bourbon apple sauce and crème fraiche

Stone fruit jam and goat cheese en croute with crushed pistachio

Manchego risotto spoon with chive oil, cress and parmesan dust (GF)

Crispy polenta cake with oven dried tomato, feta and kalamata (GF)

Cremini mushroom with herbs de provence, panko and manchego

Sun dried tomato arancini bite with lemon basil pesto

Petite grilled cheese set atop fire roasted tomato soup

Seasonally ripe mission fig with goat cheese, crushed pistachios and lavender honey (GF)

Beauport frites cone dusted with parmesan, oregano and lemon zest (GF)

Crispy vegetable spring roll with sweet chili garlic sauce

Forest mushroom, leek and fontina flatbread

# stationary hors d'oeuvres

## **CAPE ANN RAW BAR \$24**

Gulf shrimp, Wellfleet oysters, and crab claws dramatically presented on crushed ice in a replica gloucester seine boat with the traditional accompaniments of lemon wedges, grated horseradish, shallot mignonette, kicky cocktail sauce and tabasco.

## **BEAUPORT ARTISANAL CHEESE AND CROSTINI TABLE \$15**

Beautifully displayed offering of local and imported, perfectly ripened cheeses such as New England cheddar, manchego, french brie with seasonal fruit chutney, herb crusted goat cheese, stilton with fruit and gouda gold.

Make your own customized crostini bite with crisp olive oil toasts to be topped with the flavors of your choice, flavorful hummus, white bean rosemary spread, whipped feta, eggplant caponata, and rosemary marinated olives. Accompanied by baskets of gourmet crackers, crispy pita triangles, seasonal fresh and dried fruits.

## **MARITIME MEZZE TABLE \$15**

Assorted tastes including roasted baba ganoush, tabbouleh, flavorful hummus, make your own customized appetizer bite with crisp olive oil toasts to be topped with to include white bean rosemary spread, whipped feta, eggplant caponata, arugula pesto, thinly sliced hard cheeses, Italian cured meats and rosemary marinated olives. Served with crispy pita triangles, focaccia squares and crisp bread sticks.

## **MEDITERRANEAN TABLE \$14**

An array of tastes including roasted baba ganoush, tabbouleh, spiced fried chickpeas, flavored hummus, stuffed grape leaves, spanakopita triangles, cheeses, olives, crispy pita triangles and naan breads.

## **ANTIPASTI MISTI \$16**

An abundant display of italian cured meats including prosciutto, soppressata and capicola, imported cheeses, colorful roasted sweet red and yellow peppers, grilled asparagus, imported olives, marinated mushrooms and artichoke hearts. Served with crispy bread sticks and focaccia bread.

## **FARMHOUSE CHARCUTERIE BOARD \$16**

A rustic display of fine aged cheeses and farmhouse pate, country sausages and thinly sliced cured meats. Served with cornichons, pickled onions, pickled mustard seeds, coarse mustard, fruit chutney, dried and fresh fruits, and marinated olives. Served with olive oiled crostini and assorted breads.

## **SUSHI STATION \$24**

An Asian themed display with five choices of freshly prepared sushi. All selections are accompanied by sea salted edamame, wasabi, pickled gingerroot, soy sauce and chopsticks.

## **NEW ENGLAND WELCOME TASTES \$24**

A selection of regional flavors to include miniature buttered lobster roll with house fried potato chips, ipswich clam chowder sip with westminster oyster crackers and chilled seasonal oysters with tabasco, lemon and shallot mignonette.



# salads

## **SIMPLE GREENS**

Bibb salad, market petite vegetables with basil green goddess dressing

## **KALE AND CRANBERRY**

Kale salad with marcona almonds, dried cranberries and herbed sherry vinaigrette

## **MODERN CAESAR**

Beauport caesar with garlic herbed crostini and parmesan crisp

## **CAPRESE**

Deconstructed caprese salad with buratta, heirloom tomatoes, micro greens and balsamic reduction

## **ORANGE AND BEET**

Salt roasted beet salad with frisee, orange, vermont goat cheese and balsamic reduction

## **BEAUPORT**

Salad of tender lettuces, shaved asparagus, manchego, pomegranate seeds and raspberry vinaigrette

## **SUMMER SALAD**

Baby spinach, summer watermelon, pickled red onion, feta and lemony dressing

## **ARUGULA AND STRAWBERRY**

Baby arugula salad with strawberries, goat cheese, toasted almonds and champagne vinaigrette

## **CAPE ANN CHOPPED SALAD**

Romaine, thick cut bacon, granny smith apple, red grapes, walnut, and blue cheese crumbles with orange dijon and maple dressing

## **GREEK**

Romaine, confit artichokes, heirloom tomatoes, shallots, olives, feta and lemon oregano vinaigrette



## entrees: sea

### SEA

Pan seared New England cod, roasted rosemary potato tower, haricots verts and beurre blanc \$106

Roasted captain's cut cod with seafood risotto, sautéed asparagus and champagne citrus pan jus \$106

Cape ann baked haddock with oven dried tomato and olive oiled panko gremolata atop potato chive puree with market julienned vegetables \$103

Oven roasted halibut, crispy potato confit and succotash of corn, tomato, butter beans and herb confetti \$110

Seared halibut with applewood smoked bacon lardons, root vegetable hash cake, roasted petite carrots and saffron beurre blanc \$110

Pan roasted swordfish with forest mushrooms, charred corn and sautéed potatoes with roasted tomato beurre blanc \$106

Ginger, miso and garlic salmon with fragrant jasmine rice, crispy asian slaw, steamed baby bok choy and toasted black and white sesame seeds \$103

Grilled north atlantic salmon, lacey potato pancake, summer squash julienne and lemon pesto \$103

Local haddock atop lobster succotash, potato coins, green herb emulsion and micro celery \$108

Seared sea scallops with creamy grits, melted leeks, preserved lemon, crisped carrot and leek ribbons \$113

Seafood risotto with mascarpone, fresh lobster, shrimp, scallops, sweet corn, chives and basil infused olive oil drizzle \$114

Fancy lobster bake with shell off lobster, local clams, chorizo, corn and fingerling potatoes with seafood foam and fresh herbs \$117

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### LAND AND SEA

Pan seared sliced beef tenderloin, butter poached lobster tail, mushroom and asparagus ragout with chive mashed potatoes \$124

Grilled petite filet mignon, potato straws and bordelaise with panko crusted crab cake on savory soft polenta with roasted corn and asparagus \$122

Ipswich ale braised short ribs with herb crusted grilled shrimp, bacon and black truffled macaroni and cheese and oven roasted haricot verts \$120



# entrees: Land

## POULTRY

Seared statler chicken with long stemmed artichokes, roasted cherry tomatoes, garlic confit, baby spinach and white wine reduction on bed of fingerlings \$101

Roasted statler chicken with apple and date dressing, prosciutto cracklings, cider reduction, baby brussels sprouts and sweet potato carrot smash \$101

Coq au vin with leeks, forest mushrooms and bacon on mashed potatoes with sautéed rainbow chard \$101

Champagne chicken with mushrooms, tarragon, potato napoleon and butter braised baby carrots \$101

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## BEEF

Seared filet mignon, portobellos, shallot, peppercorn and merlot jus with parsnip pomme puree, olive oil and herbed asparagus \$122

Seared and sliced tenderloin on polenta cake with leek, blistered tomato and bacon compote, chianti demi-glace and garlicky haricot verts \$122

Slow roasted braised short rib with pomegranate port sauce, camembert asparagus bread pudding and forest mushroom and leek sautee with herb confetti \$117

Oven roasted sliced tenderloin with red wine demi-glace on chive horseradish potato pancake and classic creamed spinach \$122

Braised short rib bourguignon with bacon lardons, cipolini onions, forest mushrooms in rich red burgundy demi-glace with sweet potato and yukon gold potato gratin and oven roasted petite carrots \$117

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## PORK

Mustard brined porterhouse pork chop with honey roasted apples, layered gruyere potato gratin and roasted brussels sprouts \$117

Tenderloin of pork with fig and pomegranate with roasted pepper, parmesan polenta cake and oven fired green beans \$117

## LAMB

Classic rack of lamb with herbed panko crust, rhubarb compote, crispy confit potatoes and haricots verts with lemon butter \$122

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## VEGETARIAN

Gnocchi with oven dried tomatoes, burrata, fresh basil and herbed crunchy crostini \$102

Butternut squash risotto with spinach, pine nuts, balsamic drizzle and fried sage \$102

Vegetable galette with artichoke, spinach, tomato, fromage blanc and petite herb salad \$102

Artichoke and fontina ravioli with arugula pesto and roasted vegetable mélange \$102

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## VEGAN

Roasted squash with wild mushroom barley risotto and herbed lemon pesto \$102

Eggplant caponata with couscous, white bean ragout, crispy chickpeas, fried capers and green herb pistou \$102

Crisped polenta square with corn and tomato ragout, frizzled carrot and leek ribbons, micro greens \$102



## sweets

### **ICE CREAM SUNDAE BAR \$11**

Chocolate, vanilla ice creams and raspberry sorbet (DF) with chocolate and rainbow sprinkles, m&m's walnuts, Reece's Pieces, crushed oreos, strawberries, hot fudge, butterscotch and freshly whipped cream

### **GELATO STATION \$12**

Three choices from vanilla, cappuccino, pistachio, coconut and fruit gelatos with chocolate truffle sauce, brandied caramel sauce, vanilla whipped cream, raspberry coulis, toasted nuts and chocolate bits

### **MAKE YOUR OWN SHORTCAKES \$11**

Sweet buttermilk mini biscuits with seasonal fresh berries, chantilly crème, caramel and fruit sauces

### **MINIATURE PASTRY SELECTIONS \$11**

Fruit tartlets, lemon meringue, key lime tartlets, chocolate éclairs, cannoli and chocolate mousse petit fours

### **CAKES AND TORTES \$12**

Delicious choice to choose three: triple chocolate truffle cake, black bottom chocolate chip cheesecake, carrot layer cake, chaos snickers bar pie, chocolate raspberry chambord torte, assorted fruit pies

# Late night snacks

## SAVORY

### **BEEF SLIDERS & HAND CUT FRIES \$10**

All beef mini burgers with gorgonzola, caramelized onion and mango ketchup accompanied by hand cut fries. Presented in a cardboard take-out box

### **PULLED PORK SLIDERS & SWEET POTATO FRIES \$10**

Carolina style pulled pork sliders with bayou coleslaw and crisp sweet potato fries. Passed in a take-out box

### **“TAKE-OUT” KUNG PAO CHICKEN \$10**

A sichuan classic of kung pao chicken with seared chilies, asian vegetables and peanuts over lo mein noodles. In a chinese restaurant take-out box with chopsticks

### **MINI PHILLY CHEESESTEAKS \$10**

A miniature version of the classic! Shaved steak with melted provolone cheese on a traditional amoroso style roll. Served on deli paper

### **MIX UP A TRAIL MIX TO-GO! \$10**

Personalize a treat bag of tastes.....frosted cheerios, chex, teddy grahams, peanuts, almonds, pretzels, raisins, craisins, banana chips, m&m's, Reese's Pieces and mini marshmallows

### **HOT NEW YORK PRETZEL CART \$9**

Pretend you are on the streets of New York city and enjoy a warm, sea-salty, soft pretzel with cheddar ale fondue or a squirt of mustards!

### **POP (!) CORN CART \$11**

Hot popped popcorn! Even better when offered with shake-ins of freshly grated parmesan cheese, seasoned salt, chili lime, lemon pepper, white cheddar, cinnamon sugar and cocoa. Mix-ins of m&m's, Reece's Pieces, pretzel sticks, cheddar goldfish, dried cranberries and roasted peanuts. Shake it up!

### **“MAKE YOUR OWN” SLIDERS BAR \$11**

have your guests make their own creation with all beef mini burgers and buns with fun toppings to include lettuce, tomato, onion, dill pickle chips, bacon, blue cheese, ketchup, mustard, etc. Served with hand cut fries seasoned with sea salt

### **MAC & CHEESE COSMO BAR \$12**

Creamy homemade mac n' cheese with a selection of tempting toppings such as crispy bacon, chorizo, golden bread crumbs, grated parmesan, diced tomatoes, green onion, sautéed mushrooms, caramelized onion, roasted garlic, sriracha and crumbled Cape Cod potato chips

### **THE ULTIMATE NACHO BAR \$12**

Build your own nacho bar with white, red and blue corn tortilla chips to top with seasoned ground beef, chili queso, sour cream, diced tomatoes, frijoles, shredded lettuce, salsa, shredded monterey jack cheese, pickled jalapenos and fresh guacamole

### **CRAB CAKE SLIDERS & ONION RINGS \$11**

Handmade Chesapeake style crab cake sliders with shredded lettuce and lemon aioli with crunchy hand breaded onion rings. Served in a lobster shack box

### **MINI DOWN EAST LOBSTER ROLLS & WORLD-FAMOUS CAPE COD CHIPS \$13**

Classic New England lobster salad in a mini roll with a bag of Cape Cod potato chips. Presented in a red and white checkered take-out box

### **TAKE-OUT CHINESE FOOD STATION \$14**

Crab rangoon, peking dumplings, kung pao chicken, lo mein noodles and pork fried rice. Complete with chinese take-out boxes, chop sticks, hot mustard, soy sauce, duck sauce and fortune cookies

### **STREET VENDOR SAUSAGE CART \$11**

Let us bring the flavor of Fenway Park to your next event with our authentic stainless-steel street vendor cart serving up mouth-watering sausages with peppers, onions and accompaniments

# late night snacks

## **PASSED MINI ICE CREAM CONES \$8**

Mini mocha, vanilla & chocolate ice cream waffle cones with sprinkles! Passed from a painter's palette

## **CHOCOLATE CHIP COOKIES & ICE-COLD MILK SHOOTERS \$8**

Warm homemade chocolate chip cookies and mini shots of ice-cold milk

## **MINI DONUTS AND COFFEE SHOOTERS \$8**

"Old fashioned donut shop" mini donuts with extra small cups of steaming coffee

## **CRISP MULLED APPLE CIDER SIPS \$8**

Served with russell orchard's apple cider doughnut bite

## **MINI MILK SHAKES \$8**

Tiny chocolate & vanilla milkshakes with freshly whipped cream and a cherry on top!

## **CHOCOLATE CHIP ICE CREAM SANDWICHES \$9**

Creamy vanilla bean ice cream sandwiched between homemade chocolate chip cookies

## **WARM COOKIES AND MILK STOP \$9**

Warm homemade chocolate chip & Beauport blondie cookies and ice cold milk (chocolate, strawberry and whole)

## **CARAMEL APPLE BAR (SEASONAL) \$10**

Crisp russel orchard apples on a stick to customize with caramel sauce, chocolate sauce and yummy dusters to include coconut, m&m's, toffee bits, chopped nuts, pretzels, granola and mini chocolate bits

## **THE RIDICULOUS "S'MORES" STATION \$10**

Way better than when you were a kid! Toast your own marshmallows over an open flame and then create something ridiculous with way s'more than chocolate bars and graham crackers!! Add peanut butter cups, whipped cream, strawberries, bananas, shaved coconut and caramel. Yum!

## **HOT COCOA STATION \$9**

Steaming mugs of creamy milk chocolate with add-ons of freshly whipped cream, cinnamon sticks, peppermint candies, chocolate bits.....!!

## **FUN FONDUE \$11**

A true, fun crowd pleaser...spear your selection from fresh vegetables, apples, cubes of crusty French baguette or chunks of pepperoni and salami to swirl in bubbly Swiss fondue for a customized taste!

## **FABULOUS CHOCOLATE FONDUE \$11**

Sweet milk chocolate fondue with dippers of strawberries, bananas, pineapple, apricot, pretzel rods, pound cake squares and marshmallows!



# preferred vendors

## **DJS/ ENTERTAINMENT**

360 DJs & Photobooth  
AJ Edwards  
C-Zone Entertainment  
Meritage Entertainment  
Murray Hill Talent  
617 Weddings & Events  
First Class Weddings

## **APPAREL & JEWELRY**

Bella Sera Bridal  
Descenza Diamonds  
Giblees Menswear & Tuxedo  
Russo's Tux, Dress  
& Limousine

## **ENHANCEMENTS**

Brit Barry Design  
Espresso Dave's  
Catering Service  
Gloucester Weddings, JP  
Your Love in Lights  
PEAK Event Services  
Rockport Candles  
Sensational Travel

## **PHOTOGRAPHY**

Bharat Parmar Photography  
Benoit & McCarthy  
Photography  
Metzger Studios  
Sweet Lady Jane  
Photography

## **FLORISTS**

Audrey's Flower Shop  
Ceilia's Flower Studio  
Lilac and Lily Floral Design  
& Event Styling  
Meredith McCarthy Floral  
Design & Event Styling  
Petals, Inc.  
Sage Floral Studio

## **MAKEUP & HAIR**

Laura Jones Makeup Artistry  
To Make Beautiful  
En Vogue

## **SWEETS**

Cakes for Occasions  
Cake Ann  
Topsfield Bake Shop  
Flour(ish) Bake Shoppe

## **TRANSPORTATION**

Black Tie Limousine  
Boston Chauffeur  
Michael's Limousine  
Salem Trolley  
Webb Transportation