



THE NANTUCKET INN

BY THE BEACH



Wedding Packages 2025



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To assist in your planning, we have made it easier
by offering these wedding packages.

Surfside Wedding Package (Minimum of 70)

Grand Ballroom Room Rental
Hors d'Oeuvres (choose 4) during cocktail hour

TWO COURSE DINNER

Two Hour Premium Open Bar & Sparkling Wine Toast

\$169.00 per person.

Nobadeer Wedding Package (minimum of 70)

Grand Ballroom Room Rental
Charcuterie Board/ Display Table
Hors d'Oeuvres (choose 4) during cocktail hour

TWO COURSE DINNER

Four Hour Premium Open Bar & Sparkling Wine Toast

\$199.00 per person.

Each package includes:

- Preferential room rates for your wedding guests, subject to availability
 - China, Flatware, Glassware, & Floor Length White Linens
 - Votives for cocktail and dining rounds
 - Personalized Menu Cards
 - Bring in your own cake
 - Cake Cutting and Plating
 - Dance Floor

*Pricing is subject to Massachusetts meals tax, gratuities and fees.



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Hors D'Oeuvres

COLD SELECTIONS:

VEGETABLE CRUDITE (V/GF)

Fresh vegetables, roasted garlic hummus

TOMATO BRUSCHETTA (V)

heirloom tomatoes, mozzarella, balsamic gastrique, crostini

DEVEILED EGGS (V/O, GF)

bacon, house-made pickle relish, chipotle

SMOKED BLUE FISH PATE (P)

Lavash, crispy capers

GRILLED SHRIMP TOSTADA (P, GF)

grilled gulf shrimp, firecracker cocktail sauce, corn crisp

BEEF TARTARE

filet, crispy capers, red onion, mustard, preserved egg yolk, grilled crostini

HOT SELECTIONS:

SPANAKOPITA (V)

spinach, feta, phyllo, mint chutney

ARANCHINI (V)

Arborio, truffle, mushroom, gruyere, black pepper aioli

MUSHROOM TARTLET (V)

roasted duxelles, chèvre goat cheese, fine herbs

CUBANO FLATBREAD

pulled pork, gruyere, house-made pickle, dijon mustard

PROSCUITO WRAPPED DATES (GF)

Smoked blue cheese, hot honey

SEARED CRAB CAKES (P)

Jumbo lump crab, old bay aioli



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First:

(CHOICE OF ONE)

- New England clam chowder
- Charred tomato bisque
- Mixed baby greens, tomatoes, cucumbers, red onions, carrots, herbed vinaigrette
- Baby arugula, candied walnuts, Point Reyes blue cheese, pickled strawberries, white balsamic vinaigrette
- Hearts of romaine, garlic focaccia, parmesan cheese, house-made Caesar dressing

Entrée:

(CHOICE OF TWO ENTRÉES, SUPPLEMENT \$15PP FOR EACH ADDITIONAL OPTION)

- Roasted chicken breast, smashed fingerling potatoes, glazed baby carrots, whole grain mustard jus
- Seared 6oz filet mignon, truffle whipped potatoes, grilled asparagus, horseradish demi-glace
- Grilled pork chop, pancetta white bean ragout, braised greens, rosemary apple compote
- Braised short rib, new potatoes, root vegetables, rosemary jus
- Fennel crusted salmon, chorizo polenta, roasted tomatoes, chimichurri
- Mushroom ravioli, porcini, sherry cream, crispy mushrooms, pickled mushrooms, arugula salad
- *Duo plates available for \$25pp supplemental fee

Nantucket Inn Bar Packages:

Maximum length of time for open bar is four hours.

PREMIUM

chivas, crown royal, glenfiddich, jw black, metaxa, kahula and port, jack daniels, grey goose, gosling, tito, makers mark, triple 8, casamigos, espolon, woodford, assorted domestic craft and local beer, house red and white wine



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Food & Beverage Policies

GUARANTEES

A final guarantee is required 96 hours prior to the function.
This guarantee or the actual served, whichever is greater, will be charged.

To aid in seating, the Nantucket Inn will set for 5% over the guaranteed number, unless your count reaches maximum allowances for the room.

PRICING

Menu prices are subject to change without notice. Priced per person unless otherwise noted.
Prices will be confirmed 90 days prior to the function.

All prices are subject to 7.0% Massachusetts state and local meals tax,
25% service charge and a 5% administration fee.
Administration fee is not a gratuity and is not distributed to the service staff team.

Room rental fees vary based upon the season and the day of the week.
Food & beverage minimums vary based upon the season and the day of the week.
Should the food and beverage minimums not be met, surcharges will apply.
Minimum requirements are based on location of function. Should minimums not be met,
hotel may change location of function at their discretion.

SELECTION OF MENU

These menu options are suggested for your consideration.

If you prefer, our Catering Department will be pleased to tailor a menu to your desire.
Before placing your order, please inform the staff if anyone in your party has a food allergy.

Menu selections, room requirements and other arrangements are to be received at
least 30 days prior to the function.

The Nantucket Inn will prepare for the guaranteed number of each entree.
Additional meals over guarantee will be the chef's selection.

Special dietary needs will be accommodated if submitted with guaranteed numbers,
96 hours in advance.

Changes to final guarantees may affect menus and service location. Surcharges may
apply. Unless alternate credit arrangements have been made, full payment is required
72 hours prior to the start of functions by cash, certified check or credit card.