



WEDDING

◡ MENUS ◡

John Garvêr
Inn & Spa



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

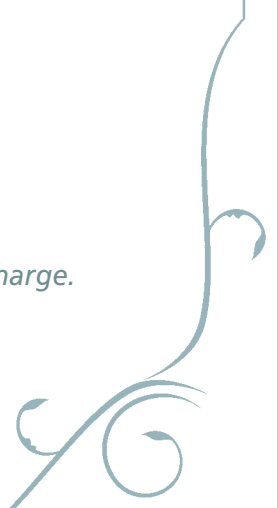
Many enhancements to our packages are also available at an additional charge.

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.



SILVER WEDDING PACKAGE

50 Person Minimum

HORS D'OEUVRES

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

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 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

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 Haddock *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



HORS D'OEUVRES

Passed items are priced per piece and may be selected in orders of 50 pieces

PASSED HOT HORS D'OEUVRES

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

PASSED COLD HORS D'OEUVRES

Fresh Tomato Bruschetta	\$2.25
Belgian Endive <i>with Chevre Cheese, Grape and Pistachio Garnish</i>	\$2.50
Stuffed Euro Cucumber <i>with Smoked Salmon Cream Cheese</i>	\$3.00
Jumbo Chilled Shrimp Cocktail	\$3.75
Oyster Shooters <i>with Bloody Mary Sauce</i>	\$3.75
Smoked Salmon <i>on Black Bread Triangles</i>	\$3.50
<i>with Cream Cheese and Capers</i>	
Chilled cucumber <i>with Cream Cheese on Black Bread Triangles</i>	\$3.00

STATIONARY DISPLAYS

*Each order serves 40 people
Priced per order unless otherwise indicated**

Baked Brie	\$80.00
<i>with a Fig and Port Wine Drizzle. Served with Toasted Crostini and Bread Sticks</i>	
Hot Deviled Crab Dip	\$100.00
<i>with Toasted Crostini</i>	
Mezza Platter	\$80.00
<i>Hummus, Babaganoush, Feta Cheese, Kalamata Olives and Pita Chips</i>	
Traditional Italian Antipasto	\$300.00
<i>Assorted Cheese, Italian Meats, Pickled Vegetables</i>	
Smoked Salmon	\$100.00
<i>Tomatoes, Capers, Bermuda Red Onions, Lemons and Black Bread Triangles</i>	
Smoked Seafood Platter	\$300.00
<i>Seasonal Selection of Smoked Fish, Sour Cream, Tomatoes, Capers, Bermuda Red Onions, Lemons and Black Bread Triangles</i>	
Cape Cod Raw Bar	Market Price
<i>with Chef Attended Shucker Cherry Stones, Oysters, Chilled Shrimp and Crab Legs</i>	
International Cheeses and Crudités	\$9.00 per person*
<i>Served with Assorted Crackers and Toasted Crostini</i>	
Custom Ice Carving	\$350.00