

FOUR POINTS CATERING MENU

**Four Points by Sheraton
Eastham Cape Cod**

3800 State Highway
Eastham, Massachusetts 02642

Cynthia Ostrom, Director of Sales

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WEDDINGS

WEDDING RECEPTIONS

The Four Points by Sheraton Eastham Cape Cod would like to assist you in planning the most important day of your life. Our excellent reputation and extensive experience assures you a successful and memorable reception. To ensure the perfect wedding, we offer the finest food and beverage and impeccable service.

THE FINEST FOOD & BEVERAGE

Enclosed are a few samples of our most popular dishes. If you are interested in an option not offered on these menus, please ask us to design a custom menu for your special day.

Billingsgate Ballroom is the largest and most elegant facility on the lower Cape. Mirrored walls, chandeliered ceiling and an attractive color scheme make the Ballroom irresistible. The Marconi, Mayflower, Nauset Light, and Eastham Windmill Rooms are available for smaller gatherings such as rehearsal dinners, post wedding breakfasts/brunches and ceremonies.

SUPERB SERVICE

Our talented staff is here to help you plan the perfect day. It's your wedding. It's your heart's desire – just ask, we're here for you.

CONTACT INFORMATION

For additional information or to book your wedding today, please contact:

Cynthia Ostrom, Director of Sales

Phone: 508 240 5211

Email: costrom@fourpointseastham.com

RECEPTION



HORS D'OEUVRES

All pricing is based on 100 pieces. Guests may choose to reduce to 50 pieces for half the listed price. All food and beverage charges are subject to an 18% facility fee and applicable state and local taxes. The facility fee is not a tip, gratuity, or service charge for wait staff, service employees, or service bartenders who work your event. The hotel maintains a no-tipping policy for banquet events. The wait staff, service employees, or service bartenders who work banquet events receive hourly wages well in excess of the minimum wage.

HOT HORS D'OEUVRES

Stuffed Mushrooms with Bread Crumb Stuffing	140
Miniature Assorted Quiche	160
Cocktail Franks in Puff Pastry	150
Spinach and Cheese Phyllo	150
Swedish Meatballs	130
Scallops Wrapped in Bacon	225
Crab Cakes	160
Vegetable Egg Rolls	130
Buffalo Chicken Tenders	150

COLD HORS D'OEUVRES

Melon & Prosciutto	165
Fresh Deviled Eggs	125
Cocktail Shrimp	250
Crostini Pesto & Sliced Tomato	125

FRUIT/VEGETABLE DISPLAYS

International Cheese & Fruit Display	275
Fresh Vegetable Crudités	160

BUFFET DINNER



JUST MARRIED BUFFET MENU

25 person minimum. Guaranteed meal counts are due 8 business days prior to the event. Prices are per person. Your wedding cake will be served as dessert. Cake cutting flat fee of \$50. All food and beverage charges are subject to an 18% facility fee and applicable state and local taxes. The facility fee is not a tip, gratuity, or service charge for wait staff, service employees, or service bartenders who work your event. The hotel maintains a no-tipping policy for banquet events. The wait staff, service employees, or service bartenders who work banquet events receive hourly wages well in excess of the minimum wage.

American Buffet

Fresh rolls and butter
Tossed garden salad
Chef's vegetable
Rice pilaf or Roasted potatoes
Cape Cod cranberry stuffed chicken breast
Baked scrod with breadcrumbs and lemon
Sliced top round with mushroom and gravy
Freshly brewed regular and decaffeinated coffee
Selection of herbal teas per person **26**

Italian Buffet

Fresh rolls and butter
Tossed garden salad
Baked ziti
Chicken parmesan
Meatballs and sausage
Bowtie Alfredo
Fresh vegetable medley
Freshly brewed regular and decaffeinated coffee
Selection of herbal teas per person **30**

Mexican Buffet

Chef's nachos with sour cream and salsa
Salad, chili, and Spanish rice
Chicken fajitas with sautéed peppers and onions and soft taco shell
Beef hard shell and soft shell tacos with lettuce, tomato, onion and sour cream
Freshly brewed regular and decaffeinated coffee
Selection of herbal teas per person **26**

Trip to Italy Buffet

Fresh rolls and butter
Caesar salad
Vegetable minestrone soup
Chicken parmesan
Tortellini alfredo
Shrimp scampi with linguini
Freshly brewed regular and decaffeinated coffee
Selection of herbal teas per person **28**

All American Barbeque Buffet

Fresh rolls and butter
New England potato salad
Cole slaw
Barbeque ribs
Fried Chicken
Baked potatoes
Boston baked beans
Corn on the cob
Freshly brewed regular and decaffeinated coffee
Selection of herbal teas per person **28**

Clam Boil Buffet

Fresh rolls and butter
Tossed salad
Clam chowder
Steamers
1 and 1/4 pound lobsters
Linguica or Sausage
Corn on the cob
Boiled potatoes
Drawn butter
Freshly brewed regular and decaffeinated coffee
Selection of herbal teas per person **market price**

SERVED DINNER



Guaranteed meal counts are due 8 business days prior to the event. Prices are per person. All food and beverage charges are subject to an 18% facility fee and applicable state and local taxes. The facility fee is not a tip, gratuity, or service charge for wait staff, service employees, or service bartenders who work your event. The hotel maintains a no-tipping policy for banquet events. The wait staff, service employees, or service bartenders who work banquet events receive hourly wages well in excess of the minimum wage.

HAPPILY EVER AFTER MENU

Meal includes fresh rolls and butter, fresh garden salad, freshly brewed regular and decaffeinated coffee, and a selection of herbal teas.

Soup (choose one)

- Minestrone
- New England clam chowder
- Soup du jour

Entreés (choose two)

- Marinated chicken breast
- Baked scrod with honey crumb topping
- Roast top sirloin with mushroom sauce
- Grilled salmon with lemon butter
- Seafood newburg
- Chicken marsala

Starch and Vegetable

- Fresh vegetable medley
- Rice pilaf OR Chef's choice potatoes

Dessert

- Your wedding cake
- Cake cutting flat fee of \$50

.....per person **30**

TOGETHER FOREVER MENU

Meal includes fresh rolls and butter, freshly brewed regular and decaffeinated coffee, and a selection of herbal teas.

Soup

- New England clam chowder

Salad (choose one)

- Tossed garden salad
- Classic Caesar salad
- Spinach salad

Entreés (choose two)

- Filet mignon
- Roast prime rib of beef au jus
- Chicken breast with cranberry cornbread stuffing
- Baked stuffed sole with sauce vin blanc
- Grilled salmon beurre blanc
- Chicken cordon bleu
- Baked stuffed shrimp

Starch (choose one)

- Oven roasted red bliss potato
- Garlic mashed red bliss potato
- Twice baked potato
- Rice pilaf

Vegetable (choose one)

- Broccoli and cauliflower medley
- Fresh vegetable medley
- Honey glazed carrots
- Seasonal squash

Dessert

- Your wedding cake served with either ice cream or sorbet
- Cake cutting flat fee of \$50

.....per person **40**

VENDORS

PHOTOGRAPHY

Hayward Photography 617 698 1840 haywardphotography.com

Richard Talmage Images 508 539 1143 richardtalmageimages.com

All Media Productions 508 771 2474 allmediapro.com

VIDEOGRAPHY

All Media Productions 508 771 2474 allmediapro.com

Video Memories, Steve D'Onofrio 508 420 3299

Graflix, Ben Nosek 508 439 1463 graflix.com

FLORISTS

Kelley's Flowers 508 349 1980 or 508 349 9861

Super Stop & Shop 508 255 5288

Flowers by Mary 508 487 2007 provincetownflowersbymary.com

Cape Village Florist 508 255 5886 capevillageflorist.com

DISC JOCKEYS & BANDS

Cape Tunes, Scott Rosenthal 800 287 9245 capetunes.com

2WAY ENTERTAINMENT 508 457 1672 2wayentertainment.com

Allegro DJ Service 508 775 2449 allegrodjservice.com

Cape Cods Premier Entertainment 508 394 5504 djdannywalsh.com

Accent 508 280 6693 musiccapecod.com

Magic of Steele 508 487 4196

TRANSPORTATION

First Student, Dick Smith 508 249 2650

Cape Destinations 508 760 2555 capedestinations.com

Pro Limousine 508 240 2620 prolimoride.com

VENDORS

SALONS

Salon 16 West 508 255 7787

New York Hair Company 508 240 1016

Cut Loose Hair Design 508 240 1095

Salon Justine 508 394 1212

WEDDING CAKES

Cottage Sweet Bakery 508 255 2821

Sweet Celebrations, Joan Bruce 508 432 3714

Hearth 'N Kettle 508 240 0111

Montilio's 508 894 8855

POLICIES

Food & Beverage

All food and beverages served on premises must be provided by the Hotel. Menu planning, room set-up and all other event details must be arranged a minimum of 30 days prior to arrival. All food and beverage charges are subject to an 18% facility fee and applicable state and local taxes. The facility fee is not a tip, gratuity, or service charge for wait staff, service employees, or service bartenders who work your event. The hotel maintains a no-tipping policy for banquet events. The wait staff, service employees, or service bartenders who work banquet events receive hourly wages well in excess of the minimum wage.

Guarantee Policy

For all private functions, the hotel must have a specified attendance number no later than 8 business days prior to the event. This number will be considered a guarantee, not subject to reduction and charges will be made accordingly. We charge for the guarantee or the number served, whichever is greater. The hotel cannot be responsible for service more than 5% over the guarantee up to a maximum of 10 guests. If no guarantee is received, the highest number of expected guests as indicated on the banquet event order as the guarantee.

Split Menus

For all meals in which a choice of two entrées is offered, the higher priced entrée fee prevails. The hotel offers a maximum of two entrée selections per event.

Seating

Round Tables of 10 are the usual preference for banquet events. Other seating arrangements are available for meetings or other events based on available space. Any rental charges for specifically requested set-up equipment are the responsibility of the group.

Decorations

Our Banquet and Catering department is happy to assist you with decoration ideas. The hotel will not permit the affixing of anything to the walls, floor or ceiling with nails, staples, carpet tape or other substances. Please consult the Banquet department for assistance in displaying materials.

Audio/Visual

Standard audio/visual equipment is available for rental from the Hotel; our Banquet staff will gladly assist you with the necessary arrangements. Please advise any special engineering requirements at least 30 days prior to your event.

POLICIES

Function & Banquet

If more than one entrée is selected, the higher priced entrée prevails.

A guaranteed number of guests is required at least 8 business days prior to the function.

The hotel will prepare 5% above the guaranteed count (maximum of 10 covers).

Menu selections must be made at least 30 days prior to function.

All food and beverage charges are subject to an 18% facility fee and applicable state and local taxes. The facility fee is not a tip, gratuity, or service charge for wait staff, service employees, or service bartenders who work your event. The hotel maintains a no-tipping policy for banquet events. The wait staff, service employees, or service bartenders who work banquet events receive hourly wages well in excess of the minimum wage.

The service and sale of alcoholic beverages is to be by the Four Points by Sheraton Eastham Cape Cod – no personal alcoholic beverages are allowed at the function.

All food items must be supplied by the Four Points by Sheraton Eastham Cape Cod with the exception of special occasion cakes.

Menu prices are subject to change, but are guaranteed on signed contracts.

Room Capacity/Set Up/Clean Up Fees

Room	Capacity	Fee
Billingsgate Ballroom	200	\$800
Marconi Room	100	\$500
Mayflower Room	40	\$300
Nauset Light Room	30	\$300
Eastham Windmill Room	40	\$300

Deposits, Billing & Cancellations

A deposit is due with signed contract and is refundable up until 60 days prior to the scheduled date of the function.

50% estimated deposit is due 60 days prior to the scheduled date of the function. The amounts will be based on the original count given at the time of contracting.

Final payment is required four days prior to the function. The amounts will be based on the original count given at the time of contracting.

All food and beverage charges are subject to an 18% facility fee and applicable state and local taxes.

Liability

The Four Points by Sheraton Eastham reserves the right to inspect and control all private functions.

Liability for damage to the premises will be charged accordingly.

Four Points by Sheraton Eastham Cape Cod can't assume responsibility for loss or damage to personal property and/or equipment brought onto the premises.

The Four Points by Sheraton Eastham is responsible for the sale and service of all alcoholic beverages consumed on the premises. Therefore, we have the right to refuse the sale and/or service of any alcoholic beverages to anyone attending the event.