“I’m attracted to recipes that teach new cooking techniques. I love to read cookbooks that teach me a new method I haven’t seen before.”

– Executive Chef Tom Pearson
Brant Point Grill is known for its local seafood, prime steak, fresh produce and panoramic views of the Nantucket Harbor. With more than 10 years of culinary experience, Executive Chef Pearson has also held chef positions at The Fearrington House Restaurant, a Relais and Châteaux property in North Carolina, as well as the Pipe and Glass Inn and The Star Inn. Pearson relocated to Nantucket from the UK after falling in love with the island’s natural beauty – the vast open spaces, hidden forests, salt marshes, barrier beaches and dirt trails.

State of Massachusetts Warning: Consuming raw or undercooked items such as meats, fish, eggs, poultry and shellfish can pose a health risk, especially to young children, pregnant woman, older adults and those with compromised immune systems. Prices do not include Massachusetts sales tax. Before placing your order, please inform your server if a person in your party has a food allergy.

We use all-natural, hormone-free meats and the freshest seafood available.

When possible, our ingredients are locally-sourced from Bartlett’s Farm and Pumpkin Pond Farm.
Breakfast Selections

Breakfast Buffets
Prices are based on one hour of service.
All buffets include LavAzza Coffee and Rishi Tea Service. Offered 8 – 11am daily
Minimum of 15 guests
6-15 guests, 9 supplement fee

Make it Brunch!
Select any of our breakfast buffet options and add enhancements.
Served between 10am – 2pm
Monday – Saturday
or
Enjoy our award-winning BrantPointGrillSundayBrunch
Menu changes weekly
9 – 11am, Sunday
59 per person

Add a Private Brunch
With Private Set up: Rounds, Linens, etc.
69 per person

Deluxe Continental Breakfast
Assorted Cereals
BPG Overnight Oats
Croissants and Muffins, Preserves and Butter
Bagels and Toast Station
Seasonal Fruit Cocktail
Selection of Chilled Fresh Fruit Juices
LavAzza Coffee and Assorted Rishi Teas
34 per person

White Elephant Spa Lite Breakfast
Seasonal Fruit and Berries
Greek Yogurt Parfaits
Hot Oatmeal with Raisins, Brown Sugar, Cranberries and Milk
Scrambled Eggs with Tomatoes
Toast Station
Selection of Chilled Fresh Fruit Juices
LavAzza Coffee and Assorted Rishi Teas
34 per person

Beachcomber Breakfast
Seasonal Fruit
Soft Scrambled Eggs with Chives
Brioche French Toast with Butter and Warm Maple Syrup
Skillet Breakfast Potatoes
Choice of Two Meats:
Applewood Smoked Bacon
Breakfast Sausage Links
Canadian Bacon
Turkey Sausage
Toast Station
Selection of Chilled Fresh Fruit Juices
LavAzza Coffee and Assorted Rishi Teas
44 per person
Breakfast Selections, continued

Buffet Enhancements
Brioche French Toast with Butter and Warm Maple Syrup
Eggs Benedict with Canadian Bacon on an English Muffin
Roasted Vegetable Quiche
10 per person each item

Traditional Smoked Salmon Platter
Pastrami Hash with Poached Eggs and Citrus Hollandaise
Lobster, Crème Fraîche and Chive Scrambled Eggs
Lobster Eggs Benedict
12 per person each item

Grab & Go Breakfast Sandwiches
Bacon, Egg and Tomato on a Croissant
Canadian Bacon, Egg, Cabot Cheddar on an English Muffin
Smoked Salmon, Cream Cheese, Sliced Tomato and Red Onion on a Bagel
Breakfast Burrito: Eggs, Black Beans, Cheddar Cheese, Pico de Gallo, Avocado
10 per person each item

Waffle Station
150 attendant
Fresh Waffle Batter, Warm Maple Syrup, Butter and Seasonal Fruit
12 per person

Omelet Station
150 attendant
Includes Egg substitute
Eggs and Omelets made to order featuring Ham, Bacon, Smoked Salmon, Lobster, Crab, Mushrooms, Peppers, Onions, Tomatoes, Scallions, Cabot Cheddar and Swiss Cheese
10 per person
Lunch Selections

To-Go Boxed Lunch
All boxed lunches served with:
Choice of Beverage (Coke, Diet Coke, Sprite, Something Natural Iced Tea and Lemonades or Fiji Waters) Apple, Cape Cod Potato Chips and a Freshly Baked Cookie
36 each

New England Charcuterie Sandwich
New England Salamis and Prosciutto, Manchego, Mustard and Pickled Vegetables

Smoked Turkey Breast Sandwich
Cheddar, Bacon, Tomato, Lettuce and Mustard-Mayo on a Ciabatta Roll

Chicken Caesar Wrap
Romaine Lettuce, Shredded Parmesan Cheese, Creamy Roasted Garlic and Citrus Dressing

Tomato and Basil Sandwich Vine
Ripened Tomatoes, Mozzarella Cheese, Basil Pesto, Red Onion, Arugula on Ciabatta

Grilled Veggie Wrap
Hummus, Eggplant, Zucchini, Red Bell Peppers, Spinach and Balsamic Vinaigrette

New England Lobster Roll
Mixed Greens with Soft Herbs and Cherry Tomatoes
Supplement 5

Lunch Buffets
Prices are based on one hour of service. All buffets include LavAzza Coffee and Rishi Tea Service and Lemonade or Freshly Brewed Iced Tea Service.
Minimum of 15 Guests
6-15 Guests, 9 supplement fee
Offered 11am – 2pm daily

White Elephant Deli Luncheon Buffet
Seasonal Soup Creation
Greek Style Composed Salad, Romaine, Tomatoes, Cucumbers, Feta, Olives and Red Wine Vinaigrette
Tabouleh Salad, Bulgur, Tomatoes, Mint
Chicken Salad and Tuna Salad
Smoked Turkey, Roast Beef and Hickory Smoked Ham
Vermont Cheddar, Provolone and Swiss
Lettuce, Tomato and Red Onions
Assorted Breads, Rolls and Wraps
Mustard, Mayonnaise and Avocado Spread
Cape Cod Potato Chips
Whole Fruit
Assorted Brownies and Cookies
60 per person

Surfside Soup & Salad Buffet
New England Clam Chowder
Seasonal Soup Creation
Chilled Asparagus Salad, Radishes, Pickled Red Onion and Truffle Honey Vinaigrette
Caesar Salad with Romaine Lettuce, Shredded Parmesan Cheese, Croutons, Creamy Roasted Garlic and Citrus Dressing
Waldorf Salad, Apple, Celery, Walnut, Grapes and Bibb Pearl Barley and Mushroom and Truffle Vinaigrette
Mixed Green Salad and Balsamic Vinaigrette
Grilled Chicken Breast and Marinated Shrimp
Assorted Rolls and Butter
Chocolate Tart with Chantilly Cream
Seasonal Fruit
52 per person
White Elephant Lunch Buffet

Mixed Greens with Cucumber, Cherry Tomatoes, Artichokes, Red Onion, Olives, Croutons and Balsamic Vinaigrette
Caprese Salad with Beefsteak Tomatoes, Fresh Mozzarella, Basil and Balsamic Vinaigrette
Orzo Salad with Shaved Fennel, Peas and Parmesan
Assorted Rolls and Butter
Seasonal Fruit
Brownies and Blondies
Lemon Bars

Please choose your entrée(s)
Roasted New York Strip Loin with Roasted Cauliflower, Fingerlings Chimichurri
Pan Seared Salmon with Braised Lentils, Sun Dried Tomato Vinaigrette
Roasted Chicken Breast with Pearl Barley and Crimini Mushroom Risotto
Steamed Mussels and Shrimp, Saffron Basmati Rice and Cioppino Broth

54 per person with one entrée
58 per person with two entrées
62 per person with three entrées

Lunch Enhancements
Carved Grilled Beef Tenderloin, 19 per person
Carved Roasted Cedar Plank Salmon, 15 per person
Salad Bar, 18 per person:
  Pearl Barley and Foraged Mushroom Salad
  Asparagus, Radish and Red Onion Salad with Truffle Honey Vinaigrette
  Mixed Seafood Salad, Saffron Rice and Sundried Tomatoes

Boardroom Luncheon
Chicken Caesar Salad Wrap
Turkey, Bacon, Cheddar and Tomato Wrap
Roast Beef, Horseradish Cream, Red Onion, Arugula and Tomato Sandwich
Manchego, Pickled Vegetables, Lettuce, Mustard and Mayo Sandwich
Quinoa and Cranberry Salad with Toasted Pecans
Israeli Cous Cous Basil Pesto Salad, Shaved Parmesan and Mushrooms
Mixed Greens Salad
Assorted Cape Cod Potato Chips
Whole Fruit
52 per person
Meeting Break Selections

Morning Tuckernuck Break
Seasonal Fruit Cocktail, House-made Fruit and Nut Breads, Assorted Flavored Yogurts, Assorted Dried Fruit and Raw Nuts, Assorted Fresh Juices
20 per person

Executive Break
Nespresso Specialty Espressos, Chocolate Covered Strawberries, Almond Biscotti, Chocolate Truffles, Specialty Nuts, Water Trio: San Pellegrino Sparkling, Coconut, and Fiji Still Water
21 per person

Healthy Snack Break
Chobani Greek Yogurts, Whole Fresh Fruit, Assorted Trail Mix, Kind Protein Bars, BPG Hummus Dip with Pita Chips and Veggies
Assorted Naked Juices, Coconut and Fiji Water
19 per person

Happy Hour Break
Potato and Tortilla Chips, Pretzels with Guacamole, Salsa and Hummus Dips and Snickers, Hershey and Kit Kat Chocolate Bars
16 per person

A La Carte Break Items
Assorted Coca Cola Soft Drinks, 5 each
Fiji Still and San Pellegrino Sparkling Waters, 5 each
Nespresso Bar, 6 each
Something Natural Assorted Juice Drinks, 6 each
Red Bull and Sugar Free Red Bull, 6 each
Bagels with Cream Cheese, 48 per dozen
Assorted Fruit and Nut Breads (Serves 12), 19 each
Fresh Baked Muffins, Croissants, 42 per dozen
Assorted Chobani Greek Yogurts, 6 each
Whole Fresh Fruit, 4 each
Seasonal Fruit, 12 per person
Fresh Crudité, Hummus and Blue Cheese Dip, 14 per person
Imported and Domestic Cheese Platter, 18 per person
House Charcuterie Platter, 16 per person
Nutty Trail Mix, 34 per pound
Individual Bags of Potato Chips and Pretzels, 4 each
Kind Protein Bars, 5 each
Individual Assorted Candy and Granola Bars, 4 each
Reception Selections

Butler-Style Hors d’Oeuvres
Hors d’Oeuvres are 36 per person per hour for a choice of four.

Chilled Hors d’Oeuvres
Caprese Skewers: Cherry Tomatoes, Mozzarella, Basil Pesto
Smoked Salmon on Toasted Brioche, Crème Fraiche, Salmon Caviar
Hamachi Crudo, Tobiko, Sriracha Mayo, Wonton
Beef Carpaccio Crostini, Pickled Mushrooms, Black Garlic and Radish
Crab and Lobster Cornet, American Caviar
Tuna Tartare Taco, Avocado
Truffle Devilled Eggs
Scallop Carpaccio, Yuzu Vinaigrette, Pickled Cucumber
Foie Gras and Chicken Mousse, Cranberries, Toasted Brioche
Steak Tartare, Fried Capers, Shallots, Mustard
Local Oyster Shooters, Mignonette, Horseradish
Tomato Gazpacho

Warm Hors d’Oeuvres
Mini Crab Cakes, Lemon Aioli
Parmesan and Mozzarella Aranchini, Pea and Mint Puree
BBQ Short Rib Ragout Gougeres
Honey Glazed Lamb Meatballs, Cucumber and Mint Yogurt
Mushroom Bisque, Truffle Crème Fraiche
Moroccan Spiced Chicken Skewer, Harissa Aioli
Vegetable Spring Rolls, Hoisin
Mac n Cheese Croquette, Smoked Onion Puree
Shrimp Skewers, Avocado, Charred Scallion Vinaigrette
Prosciutto Wrapped Medjool and Blue Cheese Dates

Seaside Raw Bar
Poached Jumbo Shrimp
East Coast Oysters
Littleneck Clams
Served with Lemon Quarters, Cocktail Sauce and Mignonette
29 per person, 150 Attendant Fee

Raw Bar Enhancements
Chef’s Daily Ceviche Creation, 6 per person
Tuna Tartare, 6 per person
Lobster Salad, 9 per person
Reception Selections, continued

Reception Platters
Small serves 10 – 15 people
Large serves 25 – 30 people

Imported and Domestic Cheeses with Assorted Crackers, Baguettes and Dried Fruit
190 / 295 each

Whole Baked Brie en Croûte with Apricot Condiment and Sweet Onion Jam
110 each

Seasonal Crudités with Assorted Dips
145 / 245 each

Grilled Vegetable Antipasto
145 / 245 each

New England Charcuterie Display
195 / 340 each

Smoked Salmon Display
150 / 275 each

Heirloom Tomato, Mozzarella and Basil Salad with Balsamic Dressing*
195 / 295 each
*Available June-October

Harbor View Gala
Reception-Style Seating for Half the Guest Count
175 per person or 2 hours
200 per person for 2.5 hours
Choice of Four Butler-style Hors d’Oeuvres, Page 9

Reception Platters
New England Charcuterie Board, Imported and Domestic Cheeses

Raw Bar - Shucked to Order
Poached Shrimp, East Coast Oysters and Littleneck Clams
Served with Lemon Quarters, Cocktail Sauce and Mignonne

Salads Self-Serve Station
Asian Noodle Salad
Chick Pea Salad with Feta, Olives, Cucumber and Tomatoes
Caesar Salad with Romaine, Parmesan, Croutons, Anchovies and Caesar Dressing
Mixed Greens with Balsamic Vinaigrette
Assorted Artisan Breads and Butter

Shellfish Station
Steamed Chatham Mussels, Clams and Shrimp with Linguica Sausage, Saffron Rice, Tomatoes and Peas

From the Sea - Seared to Order
Choice of Two: Ahi Tuna, Halibut, Swordfish, Atlantic Fluke or Atlantic Salmon
Served with Accompanying Chilled Sauces:
Salsa Verde, Basil Pesto, Sundried Tomato, and BPG Tartar Sauce
Reception Selections
Harbor View Gala, continued

Carvings – Sliced to Order
Choice of Two:
- Roasted Porchetta
- Rosemary Roasted Leg of Lamb
- Roasted New York Strip Loin
- Murrays All Natural Carved Chicken Breast
Served with Horseradish Cream, Gratin Potatoes and Roasted Vegetables

Dessert Station
Cheesecake, Assorted Cookies, Brownies, Fruit Tarts, Chocolate Covered Strawberries, Cupcakes and More
Reception Selections, continued

The Rehearsal Evening
135 per person, Minimum 40 guests
Make it dinner! Mingle with your family and closest friends while gazing at beautiful Nantucket Harbor. Your Rehearsal Dinner is the perfect time to catch up with old friends, hug family members you haven’t seen in quite some time and just the perfect opportunity to reconnect with so many people. This is a fabulous and casual, reception-style setting with fun and delicious food that will really start your special weekend off perfectly. Choice of any four of the Action Stations and we’ll add a Dessert Station, featuring some favorite desserts:

- Carrot Cake
- Crème Brûlée
- Lemon Mousse
- Cranberry Bread Pudding

as well as some of her seasonal creations. Includes Coffee/Tea service.

Add a 2½ hour Open Bar for 55 per person. Includes Premium Liquors and Beers and Sommelier’s House Wine Selections.

The Welcome Reception
135 per person, Minimum 40 guests
Make it dinner! Help your colleagues feel at home while gazing at beautiful Nantucket Harbor. Your Welcome Reception is the perfect gathering ‘outside the classroom’ to relax and enjoy your time on Nantucket and give you a time to personalize the experience. This is a fabulous and casual, reception-style setting with fun and delicious food that will really start your week of programming off in style. Choice any four of the Action Stations and we’ll add a Dessert Station, featuring some favorite desserts:

- Carrot Cake
- Crème Brûlée
- Lemon Mousse
- Cranberry Bread Pudding

as well as some of her seasonal creations. Includes Coffee/Tea Service.

Add a 2½ Hour Open Bar for 55 per person. Includes Premium Liquors and Beers and Sommelier’s House Wine Selections.
Reception Selections, continued
Based on one hour of service.
150 per attendant.

Taco Station
Choice of three served in Soft Shell Tortillas:
Cold: Latin Scallop Ceviche, Poached Shrimp, Ahi Tuna Tartare or Yuzu Fluke Ceviche
Hot: Adobo Braised Beef Short Ribs or Grilled Cumin Coriander Chicken
Taco Toppers include: Guacamole, Pico de Gallo, Black Bean and Corn Salsa, Cabbage Slaw, Adobo Sour Cream, Limes, Jalapeños, Fresh Cilantro and Shredded Cheddar
29 per person

Mac ’n Cheese Station
Our base Mac ’n Cheese is made with Rigatoni Pasta and Vermont Cheddar Cheese.
Choice of two:
Maine Lobster, Asparagus and Tarragon Black Truffle and Wild Mushrooms
Shrimp Scampi, Applewood Smoked Bacon, Heirloom Tomatoes and English Peas
25 per person

The All American Station
Choice of two:
Beef Sliders: Cheddar Cheese, Caramelized Onions, Horseradish Cream
Crab and Lobster Sliders: Lime Aioli and Bibb Lettuce
Kobe Beef Hot Dogs: Dijon Mustard, Relish, Lettuce, Tomato, Onion
Philly Cheese Steak: Mushrooms and Peppers
Vegetarian Black Bean Sliders: Banana Peppers, Lettuce, Tomato, Onion
25 per person

Salad Station
The Leaves: Baby Mixed Greens, Baby Spinach, Romaine Lettuce
Toppers: Tomatoes, Cucumbers, Red Onion, Artichoke Hearts, Carrots, Eggs, Bacon, Olives, Croutons
Cheeses: Crumbled Feta, Blue Cheese, Shredded Parmesan
Dressings: Roasted Garlic Caesar, Balsamic, Ranch, Citrus
Proteins: Grilled Chicken, Poached Shrimp, Marinated Steak
22 per person

Carving Station
Grilled Beef Tenderloin, Horseradish Cream, Rolls and Roasted Fingerling Potatoes
Teriyaki Glazed Salmon, Asian Noodle Salad
Garlic and Rosemary Rubbed Leg of Lamb, Mint and Red Onion Relish, Roasted Vegetables
Prime Rib of Beef, Assorted Mustards, Rolls and Fingerling Potatoes
Slow Cooked Berkshire Porchetta, Rolls and Potato Salad
29 per person, choice of one
45 per person, choice of two

Raw Bar Boat
Local East Coast Oysters and Littleneck Clams shucked to order, and Poached Shrimp served with Cocktail Sauce, Lemon Wedges
**Dinner Selections**

**Nantucket Clam Bake**
Clam Chowder
Green Salad with Accompaniments and Two Dressings
1.4 Pound Lobsters **
served with Drawn Butter
Herb Roasted Chicken Breast Steamed
Littleneck Clams
Linguica
Bartlett Farm Corn-on-the-Cob Roasted
Fingerling Potatoes Cornbread with
Honey Butter Watermelon Wedges
Spiced Apple Cobbler Vanilla with
Whipped Cream
130 per person

**White Elephant Dinner Buffet**
Mixed Green Salad with Accompaniments and Balsamic Vinaigrette
Imported and Domestic Cheeses
Tomato and Mozzarella Salad with Red Onions and Balsamic Reduction
Seasonal Roasted Vegetables
Assorted Breads and Butter
Seasonal Fruit Platter
Assorted Desserts

**Please choose your entrée(s):**
Roasted Organic Chicken with Goat Cheese Ravioli, Tomato and Basil Sauce
Seared Atlantic Salmon with Lentils, Oyster Mushrooms and Sun Dried Tomato Dressing
Grilled New York Strip, Truffle Mashed Potatoes, Roasted Cauliflower and Red Wine Sauce
Beef Tenderloin, Honey Roasted Carrots, Fingerling Potatoes and Peppercorn Sauce

89 per person with one entrée
99 per person with two entrées
115 per person with three entrées

**2 lb lobsters also available**
Dinner (for groups over 30)

First Course Selection
Plated Dinner Served with Assorted Breads and Butter,
LavAzza Coffee and Assorted Rishi Tea Service
Three Courses 110 per person
Four Courses 130 per person

Appetizer Selections
Selection of one per group, per course Tableside choice
supplement of 5 per person per additional selection.

Lobster Risotto, Wilted Baby Spinach, Shaved Parmesan
and Mascarpone
Nantucket Crab Cake with Grilled Corn Relish and
Lemon Aioli
Mushroom Soup with Truffle Crème Fraîche
New England Clam Chowder
Baby Arugula and Beet Salad with Dried Cranberries,
Sunflower Seeds and Goat Cheese
Prosciutto and Compressed Watermelon Salad with Watercress,
Feta and Pistachios
Caesar Salad with Romaine Leaves, Baby Kale, Shaved Parmesan,
Croutons and Caesar Dressing
Mixed Greens with Cherry Tomatoes, Feta Cheese, Olives,
Cucumbers and Red Wine Vinaigrette
Caprese Salad with Tomatoes, Buratta, Aged Balsamic, Basil
and Arugula

Seasonal Salads
Spring: Asparagus, Spring Pea and Mushroom Salad, Ricotta,
Frisée and Arugula, Lemon Vinaigrette
Fall: Local Apple, Celery and Candied Walnut, Pickled Grapes,
Baby Gem Lettuce, Yogurt Dressing

Seasonal Soups
Spring: English Pea Soup, Pancetta Croutons, Mint Crème Fraîche
Fall: Butternut Squash Soup with Toasted Pumpkin Seeds
and Cinnamon Crème Fraîche
Dinner Selections

Entrée Selection
Selection of one per group, per course
Tableside Choice supplement of 15 per person, per additional selection

Roasted Chicken Breast, Crushed Fingerling Potatoes, Green Beans, Baby Carrots and Mustard Chicken Sauce
Red Wine Braised Short Ribs, Roasted Fingerling Potatoes with Caramelized Onions and Bacon, Asparagus and Gremolata
Roasted Halibut Filet, Saffron Mashed Potatoes, Baby Leeks, Lobster and Grilled Corn Vinaigrette
Seared Salmon Filet, Roasted Cauliflower, Parmesan and Mascarpone Risotto, Tea Soaked Raisin and Caper Vinaigrette
Roasted Beef Tenderloin, Smoked Potato Puree, Mushroom Ragout, Onion Jam, Baby Carrots and Red Wine Sauce
Seared Lamb Loin, Tomato and Eggplant Caponata, Fennel and Red Wine Sauce

Surf & Turf Duo Entrées
Selection of one per group, per course
Supplement 20 per person

Beef Tenderloin and Half De-shelled Lobster, Corn and Tomato Risotto, Baby Fennel and Sauce Vierge
Roasted Chicken Breast with Grilled Shrimp Skewer, Lima Bean and Squash Succotash, Eggplant and Chicken Sauce
Halibut Filet and Beef Tenderloin, Truffle Mashed Potatoes, Cipollino Onions, King Trumpet Mushrooms, Baby Carrots and Red Wine Butter Sauce
Seared Salmon and Braised Beef Short Ribs, Lentils, Broccoli Rabe, Celery Root, Chimichurri
After Dinner Selections

Dessert Selections
Selection of one per group, per course
Tablesides Choice supplement of
5 per person, per additional selection
Chocolate Ganache Tart with Orange and Mint Salad, Topped with Vanilla Whipped Cream
Classic Crème Brulée with Cookies
Vanilla Panna Cotta with Macerated Berries
Carrot Cake with Cream Cheese Frosting and Warm Caramel Sauce
Warm Apple Cobbler with Vanilla Ice Cream

Wedding Cake
The wedding cake can be substituted as the third course. Small wedding cakes for groups up to 20 guests, cupcakes, and other baked goods may be available through our pastry department. Please ask us for more information. Our team will gladly cut your cake from an outside vendor and serve with Fresh Berries and Whipped Cream.

Cheese Course
Triple Cream Brie, Great Hill Blue, Herbed Goat Cheese, Aged White Cheddar, Dried Fruit, Nantucket Honey, Cranberry Walnut Crackers
12 per person

Specialty Coffee Bar
150 Barista Fee
Nespresso Coffee and Specialty Coffees, Assorted Teas, Sambuca, Grand Marnier, Baileys, Frangelico, Whipped Cream, Brown and White Sugar Cubes, Lemon and Orange Curls, Cinnamon, Ground Nutmeg, Shaved Chocolate
18 per person

Dessert Buffet
Chocolate-covered Strawberries, Seasonal Fruit Desserts, Mini Pastries, Specialty Cupcakes, Assorted Mini Cookies, Blondies and Brownies
20 per person

Ice Cream Sundae Bar
150 Attendant Fee
Vanilla Ice Cream, Double Fudge Brownies, Hot Fudge, Caramel, Chopped Walnuts, Sliced Strawberries, Bananas, Cherries, Whipped Cream, Root Beer
18 per person

Late Bites
One half-hour duration
Choose Two, Butler-passed
- Mini Monte Cristos
- Mini Cheesecakes
- Crab Sliders
- Tomato Soup Shooters with Grilled Cheese
- Truffle Parmesan French Fries
- Chocolate Truffles
17 per person, two selections
Non-alcoholic Beverages

A La Carte Beverages
- Assorted Coke Products 5 each
- Nespresso Coffees 6 each
- Bottled Fiji Water 5 sm / 9 lg
- Bottled San Pellegrino 5 sm / 9 lg
- Something Natural Beverages 6 each
- Lemonade 29 per ½ gallon
- Iced Tea 29 per ½ gallon
- Orange, Grapefruit, Apple, Cranberry or Tomato Juice, 29 per ½ gallon

Flavored Ice Water Station
- Orange, Cucumber, Lemon, Lime, Strawberry or any combination
- 29 each (2 gallons)

BPG Juice Bar
- Go Green: Spinach, Celery and Cucumber 45 per ½ gallon
- Orange Glow: Carrot, Apple, Ginger and Orange 45 per ½ gallon

Coffee and Tea
- LavAzza Coffee and Assorted Teas 69 per gallon
- LavAzza Coffee-To-Go Boxed Coffee 45 per ½ gallon
- Includes Cups, Stirrers, Sugars and Creamers
Bar Selections

Premium Bar Package
Consumption Bar at 14 per drink or 3-hour Package Bar 45 per person. Additional 10 per person for each additional hour.

500 minimum spend applies for any

Included Bar Package:
All Banquet Beer Offerings Included in Premium Bar:
Vodka: Tito’s, Absolut
Citron Gin: Tanqueray
Rum: Bacardi Silver
Tequila: Jose Cuervo Silver
Whiskey and Bourbon: Seagrams V.O., Jack Daniels Scotch: Johnnie Walker Black

Luxury Bar Package
Consumption Bar at 16 per drink or 3-hour Package Bar 50 per person. Additional 12.50 per person for each additional hour. 500 minimum spend applies for any Bar Package

Included in Luxury Bar:
All Banquet Beer Offerings
Vodka: Ketel One, Ketel
Citroen Gin: Bombay Sapphire
Rum: Mount Gay
Tequila: Don Julio Silver
Whiskey and Bourbon: Crown Royal, Maker’s Mark Scotch: Glenlivet 12
Cordials: Grand Marnier, Bailey’s
Beers on Consumption
8 each
Budweiser, BudLight, Whales Tale, Sankaty Light

Locals Only Bloody Mary Bar
Add to any Bar Package or have on its own Consumption Bar at 14 per drink
Nantucket’s Own 888 Bloody Mary Mix
Nantucket’s Own 888 Vodka, Plain and Flavored Add an In-house 888 Vodka Infusions Available upon request 1 week prior Add Lobster: 29 each

Bellini Bar
Add to any Bar Package or have on its own Consumption Bar at 14 per drink Sparkling Wine Selection of Chilled Juices and Purées

Signature Drinks
One half-hour duration.
Please select one item which will be butler-passed or create your own tray-passed signature drink!
Nantucket Red: Prosecco, Cranberry Juice
French 75: Tanqueray, Prosecco, Lemon Juice
Blueberry Lemonade: 888 Blueberry Vodka, Lemonade, Splash of Soda
Pink Whale: Triple Eight Cranberry, Sour Mix, Sprite
Nantucket Mule: 888 Cranberry Vodka, Ginger Beer, Cranberry Juice, Lime
Dark and Stormy: Gosling’s Dark Rum, Ginger Beer
ACK Crisis: Don Julio Blanco Tequila, Strawberries, Lime 14 per person
Banquet Wine Selections

The White Elephant Sommelier will be happy to assist you with Sparkling and Wine Selections for your event. All Wines are charged by the bottle on consumption and not included in our Bar Package pricing.

Bubbles
Roederer, Brut, Anderson Valley, California 74
Barton & Guestier, Blanc de Blancs, France 49
Stellina di Notte, Prosecco, Veneto, Italy 54
Charles de Fère, Blanc de Blanc, France 59
Louis Bouillot, Brut, Rosé, Crémant de Bourgogne, Burgundy, France 64
Laurent-Perrier, Brut, Champagne, France 135
J. Lassalle, “Premier Cru Preference,” Brut, Reims, France 125

Rosé Wines
ACK, Côtes de Provence, France 64
Guy Saget, “La Petite Perrière,” Loire Valley 49
M. Chapoutier, “Belleruche,” Côtes du Rhône, France 59
Domaine OTT, “BY.OTT,” Côtes de Provence, France 69

Selection and availability are subject to change.

White Wines
Blondeau, Sauvignon Blanc, Sancerre, France 74
Cave de Lugny, “La Côte Blanche,” Mâcon-Villages, Burgundy, France 46
Chalk Hill, “Reserve,” Chardonnay, Sonoma County, California 94
Lyric, “By Etude,” Chardonnay, Carneros, California 59
Deux Roches, Pouilly Fuissé, Burgundy France 89
Di Lenardo, Pinot Grigio, Friuli, Italy 46
Domaine de Reuilly, Sauvignon Blanc, Reuilly, Loire, France 64
Domaine Guy Saget, “La Petite Perrière”, Sauvignon Blanc, Loire, France 49
Sommelier Selection, Sauvignon Blanc 49
Joseph Drouhin, Saint-Véran, Burgundy, France 64
Sommelier Selection, Chardonnay 46
Stift Goettweig, Grüner Veltliner, Niederösterreich, Austria 144

Red Wines
Barossa Valley Estate, Cabernet Sauvignon, Barossa Valley, Australia 49
Decoy, Cabernet Sauvignon, Sonoma, California 69 Sommelier Selection, Pinot Noir, California 49
Tintonegro, Malbec, Mendoza, Argentina 49
Duckhorn, Merlot, Napa Valley 99
Etude, Pinot Noir, Carneros, California 94
J Vineyards, Pinot Noir, California 55
Obsidian Ridge, Cabernet Sauvignon, Red Hills, Napa Valley, California 79
Joseph Drouhin, “Lafloret,” Pinot Noir, Burgundy 59
Lan, Rioja, Reserva, Spain 59
Guy Saget, “La Petite Perrière,” Pinot Noir, Loire, France 49
Sommelier Selection, Cabernet Sauvignon, California 49
Broadside, Cabernet Sauvignon, Paso Robles, California 54
Fees & Other Information

Ceremony Fee & Facility Rental
Included for groups up to 150 are white folding chairs for the ceremony (unless the group elects to rent different chairs from outside vendor); any and all silverware, serving plates, china/dining plates, glasses, white linens, votive candles, salt/pepper shakers, (excluding any special linens, chargers or other decorative items that the group may elect to rent from outside vendors).

Exclusive Whole House Weekend
To accommodate groups over 150 guests, a whole house buyout is required. This includes but is not limited to, all rooms, all function space and a rented tent for groups exclusive use. The entire property and food and beverage outlets will be closed to the public during the hosted events throughout the weekend. Start the weekend off with a welcome dinner and end the weekend with a wonderful Sunday brunch.

Bar Set-up Fee
A fee of 150 is added to any banquet or function requiring its own bar set-up. Minimum number of bars is decided by the Conference Services Manager based on guest count. Additional bar set-ups are available upon request.

Music
Unamplified and amplified music is permitted outdoors for the ceremony. Amplified music is permitted on the Harborside Terrace up until 10pm per Nantucket Town ordinance. In the case of a Whole House event which includes all hotel rooms, music can continue indoors till 12 Midnight.
Guarantees
A firm guarantee of guests attending must be received by the Catering Office at least 72 hours in advance of the function date. If a guarantee is not provided, the original count provided at time of booking will serve as the guarantee. The group will be charged for the guarantee or the exact count, whichever is higher.

Amenity Delivery
The hotel will accept welcome amenities for guests for in-room delivery only. There will be a delivery fee of $3 per delivery to each guest room of welcome amenities, including gift baskets, gift bags and welcome letters.

Shipping & Packages
Any and all packages and/or equipment shipped in advance by the group to the hotel must be clearly labeled with the guest/recipients name, the group name and the date of the guest/recipients arrival. Packages should be received no more than 72 hours prior to the event.

Ask about renting our very own White Elephant 1939 Buick LaSalle. Available for rental for picture opportunities, transportation to and from the ceremony and more! Driver is provided by The White Elephant.

Function Spaces
Brant Point Grill
Indoor Space, Heat/AC
Set Up: Existing, Banquet, Conference, U-Shape, Classroom
Max Capacity: 60 Guests

Brant Point Grill Lounge Indoor Space, Heat/AC Set up: Existing Bar Set Up
Max Capacity: 100 Guests

Sunroom
Indoor Space, Heat/AC
Set Up: Banquet, Conference, U-Shape, Classroom
Max Capacity: 22 Guests

Ivory Room
Indoor Space, AC
Set Up: Existing Conference
Max Capacity: 24 Guests

Sun Deck
Outdoor Space, Heat
Set Up: Existing, Banquet, Conference, U-Shape, Classroom
Max Capacity: 60 Guests / 80 Guests Extended

Harborside Terrace
Outdoor Space, Heat
Set Up: Existing, Banquet, Conference, U-Shape, Classroom
Max Capacity: 150 Guests

Harborside Tent
Rented by Group, Whole House Required
Outdoor Space, Heat
Set Up: Banquet, Conference, U-Shape, Classroom
Max Capacity: 500 Guests Conference / 250 Wedding

Additional meeting and event space is available including Lofts, Cottages, Residences, Spa Lawn, Private Boat Charters and the White Elephant 1939 Buick LaSalle. All rental space rates are based on availability, season and hotel occupancy.