



*~Celebration Dinners 2018~
Personal Service in a Private Setting*

The Inn is convenient, private and the perfect setting for your Dinner. Your guests will enjoy the sharing of family, friendship and the Inn's hospitality.

Enjoy cocktails and appetizers on the private side deck while viewing the flower gardens, lawns and the Secret Garden. The covered side porch has clear sidewalls easily lowered to keep you comfortable 'in case there's a change in the weather.' The front porch and spacious living room with fireplace are also available.

The Inn offers two private dining rooms for groups 40 to 130 guests. Contact us with your questions and concerns. The Inn has ample private off road parking and is Handicap Accessible.

Lobster Clam Bake Buffet

2018

Cocktail and Appetizer Hour

*Sea Pines Cheese Log and Assorted Crackers
Chef's Choice passed hors d'ouvres (2)*

Buffet

New England Clam Chowder

Boneless Barbecue Chicken

Fresh Chatham Lobster

*Fresh Steamer Clams,
Corn on the Cob,
Oven Roasted Potatoes,
Homemade Coleslaw
Hot Baked Rolls*

Dessert, Coffee and Tea Station

*Regular and De-caf Coffee and assorted Teas
Homemade Apple Crisp with Whipped Cream or
Cheesecake with Fresh Strawberries or Blueberries*

\$55.00 pp

Minimum 40 Adults

Service, Facility Fee, and Mass Tax not included

The Facility Fee of \$500 is waived with reservation of 8 or more rooms.

2018

*New England Buffet
Cocktail/Appetizer Hour*

*Old Sea Pines Cheese Log
with strawberries, grapes and assorted crackers
and
Chef's Choice passed hors d'ouvres (2)*

Buffet

New England Clam Chowder

*Ritzy Fresh Chatham Cod
and
Cape Cod Cranberry Stuffed Chicken
with
Parsley New Potatoes
Fresh Seasonal Vegetable
Mixed Green Leaf Salad
Balsamic Vinagrette
Hot Baked Rolls*

Dessert, Coffee and Tea Station

*Regular and De-caf Coffee and assorted Teas
Homemade Apple Crisp with Whipped Cream or
Cheesecake with Fresh Strawberries or Blueberries*

\$45 p.p.

Minimum 40 Adults

*Service, Facility Fee, and Mass Tax not included
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Old Sea Pines Inn

Beefeaters' Buffet

Cocktail & Appetizer Hour

*Old Sea Pines Cheese Log
with strawberries, grapes and assorted crackers
and
Chef's Choice passed hors d'ouvres (2)*

Buffet

Roast Prime Rib of Beef, au jus

Norwegian Salmon with Orange Ginger Glaze

Tossed Field Greens with Balsamic Vinaigrette

*Oven Roasted Potatoes
Fresh Seasonal Vegetable
Hot Rolls and Butter*

Dessert and Coffee/Teas

Homemade Apple Crisp with Whipped Cream or

Cheesecake with Fresh Strawberries or Blueberries

Coffees and Teas

\$50.00 Per Person

Minimum 40 Adults

Service, Facility Fee, and Mass Tax not included

The Facility Fee of \$500 is waived with reservation of 8 or more rooms

Old Sea Pines Inn
Mediterranean Buffet 2018

Cocktail Appetizer

Sea Pines Antipasto Platter
served with baguettes

Buffet

Chicken Marsala

Chatham Cod Provencale

Pasta Alfredo or Pasta with Pesto
&
Caesar Salad
Hot Garlic Buttered Italian Breads

Dessert, Coffee and Tea Station

Fresh Fruit with Amaretto Cream or
Frangelico Mousse with fresh Strawberries

\$50.00 p.p.

Minimum 40 Adults
Service, Facility Fee, and Mass Tax not included
The Facility Fee of \$500 is waived with reservation of 8 or more rooms.

2018 Beverage Service

Timed Open Top Shelf Bar

*1st hour \$22.00 pp
Additional Hours -\$12.00 per hour*

Beer and Wine Bar

*1 hour \$17.00 pp
Additional Hours +\$8.00 per hour*

Record Basis

Hosts determine what will be served and for how long.

Cash Bar

Mixed Drinks \$7 and up

Wines \$7 and up

Beers \$4 to \$7

Sodas and Juices ~\$1.00

Record/Cash Bartender Fee \$40 per hour

Bar Service concludes 15 Minutes before the end of the Party

Tax and Service not included

~Appetizers~

2018

<i>Jumbo Shrimp Cocktail 100ct</i>	<i>\$225.00</i>
<i>Blackened Swordfish Tips</i>	<i>\$62.00</i>
<i>Little necks on Half Shell</i>	<i>\$85.00</i>
<i>Clams Casino</i>	<i>\$85.00</i>
<i>Oysters on Half Shell</i>	<i>\$95.00</i>
<i>Scallops wrapped in Bacon</i>	<i>\$68.00</i>
<i>Spiced Petite Cocktail Meatballs</i>	<i>\$50.00</i>
<i>Mini Quiche Assortment</i>	<i>\$57.00</i>
<i>Herbal Stuffed Mushroom Caps</i>	<i>\$65.00</i>
<i>Mushroom Caps with Spinach Gorgonzola</i>	<i>\$65.00</i>
<i>Garden Fresh Vegetable Tray w</i>	<i>\$75.00</i>
<i>Assorted Cheese and Fruit Tray</i>	<i>\$85.00</i>
<i>Imported Olive and Cheese Display Tray</i>	<i>\$120.00</i>
<i>Strawberries & Brown Sugar</i>	<i>\$75.00</i>
<i>Assorted Hot Puff Pastries</i>	<i>\$65.00</i>
<i>Brie and Chutney Garnished with Almonds</i>	<i>\$65.00</i>
<i>Crostini, Olive Tapenade</i>	<i>\$57.00</i>
<i>Filo Pastry and Brie</i>	<i>\$68.00</i>
<i>Spanakopita: Spinach and Feta</i>	<i>\$65.00</i>
<i>Cheddar Cheese Straws</i>	<i>\$62.00</i>
<i>Fresh Tomato Bruschetta</i>	<i>\$60.00</i>
<i>Vegetarian Mini Eggrolls with duck sauce</i>	<i>\$62.00</i>
<i>Mini Crab Cakes</i>	<i>\$75.00</i>

*All trays have 30 portions
Mass tax and service charge is not included*

Old Sea Pines Inn Celebration Contract 2018

This agreement concerns the Dinner Party for the guest of _____ (Hosts) on _____ (date). The estimated number of guests _____. A minimum of 40 adult guests is charged for the Party's meals and beverages. Evening Parties and Rehearsal Dinners are scheduled for 3.0 hours for your convenience. The Facility Fee is \$500.00 ** A Non Refundable and Non-Transferable Deposit of \$500.00 secures the Inn and the Date. The Deposit will be applied to the final bill.

The Guaranteed Guest Count attending the Party is required 14 days before the Party _____ (date). Payment for the Balance of the Bill by credit card is due 10 days before the Party _____ (date).

The hosts responsible for the bill are : _____, the mailing address is: _____, and the contact phone number is _____. If the Hosts plan a record bar a credit card number must be filed with the Inn for these charges.

Accommodations: _____

The Inn is responsible for the Sale and Service of all and any Alcoholic Beverages in agreement with Mass Alcohol Commission Regulations. The Inn must supply all beverages. No guest may leave with a beverage in hand. No parties or post-function gatherings may be held in the lodging rooms, suites or the living room of the Inn. The Service Charge is 18%. Mass Sales Tax (7%) is applied to all charges.

Signed by the Host(s) _____ Inn _____

Date _____ Amount of Deposit _____

Old Sea Pines Inn, P.O. Box 1070, Brewster, MA 02631

Tel: 508.896.6114 e-mail: info@oldseapinesinn.com

** If your party reserves a minimum of 8 rooms the Facility Fee of \$500.00 will be waived.

Block Room Reservations

We welcome your out-of town guests to our Inn and dedicate ourselves to their comfort and enjoyment during their stay. In addition to an attractive room, we offer a complimentary full buffet-style breakfast and afternoon beverages.

The Restaurant Facility Fee will be waived with reservation of 8 rooms.

If you wish, we will hold a block of rooms under your name until an agreed upon date. Please encourage your guests to call us before this date to select a room that best suits their needs, and to secure their reservation. Unclaimed rooms will be released for general booking

Guest Rooms held for the Bride & Groom or Parents may be held without deposit and included in the final restaurant bill.

*If you are not having function at the Inn,
a block of rooms may be held with deposit.*

Please contact an innkeeper to discuss your room requests.

Let us help you plan a pleasant visit to the Cape.