

# BELFRY INN & BISTRO



## WEDDINGS AT THE BELFRY

6 Jarves Street  
PO Box 2211  
Sandwich, MA 02563  
Phone: 508.888.8550



A stunning setting for your next event, the Abbey Building is the home of the Belfry Inn & Bistro. Built in 1901, it was the third Catholic Church in Sandwich.

The interior of the Abbey was transformed from an open space with an aisle leading to an altar, with sixteen sets of pews on each side, to an intimate dining space. A second floor was added providing space for four guestrooms and additions on the two rear roofs provided two additional rooms. The Abbey is an architectural and aesthetic tour de force. This grand space has been segregated ingeniously and imaginatively into dining and lodging spaces. Guests and dining patrons enter into a soaring space, warmly lit with retrofitted ecclesiastical lighting, handsomely accented by ground level amber stained-glass windows.

A wonderfully unique space that is the perfect backdrop for your event, the Abbey has been an integral part of numerous celebrations. A warm, inviting and memorable space that will leave you and your guests with many fond memories for years to come.

**Each wedding package includes:**

Menu Tasting for the Bride, Groom

Champagne Toast

Cake Cutting and plating

Overnight accommodations for the Bride and Groom at the Belfry Inn & Bistro,  
in a beautiful Abbey Room.

Champagne and Strawberries in Bride and Groom's room on the wedding night

# WEDDING PACKAGES

Choose one of the following expertly crafted packages to create the perfect celebration or build a custom package with your event manager to make your dreams come true.

## **SILVER PACKAGE:**

Three passed hors d'oeuvres  
Two course plated dinner  
Champagne toast  
Cake cutting & plating  
*\$125 per person*

## **GOLD PACKAGE:**

One hour hosted deluxe brands bar  
Three passed hors d'oeuvres  
One stationary display  
Two course plated dinner  
Champagne toast  
Cake cutting & plating  
*\$151 per person*

## **PLATINUM PACKAGE:**

One hour hosted deluxe brands bar  
Four passed hors d'oeuvres  
Two stationary display  
Two course plated dinner  
Wine service during dinner  
Champagne toast  
Cake cutting & plating  
*\$199 per person*

## **BUFFET PACKAGE:**

One hour hosted deluxe brands bar  
Three passed hors d'oeuvres  
Two stationary display  
Buffet dinner  
Champagne toast  
Cake cutting & plating  
*\$205 per person*

Prices and menu selections subject to change. All prices are subject to a 23% Administrative Fee and 7% MA Meal Tax.



# PASSED HORS D'OEUVRES

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## Cold Passed

### Herb Crusted Sirloin

Gorgonzola Crème, Garlic Crostini

### Chilled Poached Gulf Shrimp

Horseradish Cocktail Sauce

### Tomato Bruschetta

Goat Cheese, Basil Balsamic

### Lobster Slider (+8 per person)

Brioche Bun, Tarragon Aioli

### Local Cape Oysters

Mignonette, Cocktail, Lemon

### Smoked Salmon Bruschetta

Cream Cheese, Caper, Shallot

### Endive Gorgonzola + Apple

Walnuts, Rosemary Honey

### Prosciutto & Mozzarella

Basil, Balsamic Syrup

### Pear Gorgonzola Bruschetta

Balsamic Onions

### Sesame Seared Ahi Tuna

Seaweed Salad, Chili Aioli

## Hot Passed

### Belfry Angus Slider

Gorgonzola, Aioli, Brioche Bun

### Herb Lamb Lollipop (+5 per person)

Mint Horseradish Sauce

### Thai Vegetable Spring Roll

Mango Chili Dipping Sauce

### Mini Beef Wellington

Mushroom Duxelle

### Raspberry & Brie in Puff

Crispy and Flaky

### Crab Stuffed Mushroom

Parmesan Cheese

### Crispy Coconut Shrimp

Horseradish Marmalade

### Maryland Style Crab Cake

Remoulade Sauce

### Bacon Wrapped Scallop

Maple Syrup Drizzle

### Baked Oyster

Parmesan, Smoked Bacon, Spinach

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# STATIONARY DISPLAYS

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## **French Style Cheese Board**

Gourmet Crackers, Fig Jam, Dried Fruits, Caramelized Nuts  
*+\$13 per person*

## **Cold Smoked Salmon**

Lemon Chive Cream Cheese, Capers, Red Onion, Dill, Gourmet Crackers  
*+\$15 per person*

## **Lemon Hummus**

Feta Cheese, Cured Olives, Tomatoes, Toasted Pita  
*+\$11 per person*

## **Organic Farm Vegetable Crudités**

Blue Cheese Aioli, Hummus, Buttermilk Ranch  
*+\$11 per person*

## **New England Seafood\*\***

Jumbo Shrimp, Local Oysters, Crab Cocktail with Citrus Cocktail  
Sauce, Red Wine Mignonette, Lemon  
*+\$35 per person (add Lobster Cocktail \$market price)*

## **Exotic Fruits & Berries**

Mint Scented Organic Yogurt  
*+\$11 per person*

## **Vegetable Antipasto**

Marinated Olives, Fresh Mozzarella, Tomato Basil Salad  
Grilled Vegetables, Balsamic Mushrooms  
*+\$11 per person*

## **Charcuterie**

Gourmet Italian Cured Meats, Marinated Artichokes & Olives, Spicy  
Mustard, Rustic Crackers  
*+\$14 per person*

**\*\* Not included in packages.** Prices and menu selections subject to change. Consumption of raw or undercooked fish or shellfish increases the risk of contracting food borne illness. All prices are subject to a 23% Administrative Fee and 7% MA Meal Tax.

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# PLATED DINNER

All Plated Dinners Include: Warm Rolls & Vermont Butter, Starter (Soup or Salad), Entrée, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea.

Please choose one (1) starter (soup OR salad), two (2) entrées and one (1) dessert:

## **Soup**

**Littleneck Chowder** Oyster  
Crackers

## **Salads**

### **Strawberry Salad**

Organic Baby Greens | Almonds | Blue Cheese | Balsamic Vinaigrette

### **Classic Caesar Salad**

Parmesan | Garlic Croutons | Classic Caesar Dressing

### **Mixed Organic Greens**

Heirloom Tomato | Cucumber | Red Onion | Goat Cheese | Sherry Vinaigrette

### **Vine Ripe Tomato & Mozzarella**

Arugula | Pesto | Balsamic

(entrees on next page)

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# PLATED DINNER (cont'd)

All Plated Dinners Include: Warm Rolls & Vermont Butter, Starter (Soup or Salad), Entrée, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea.

## Entrées

### **Napoleon of Grilled Eggplant**

Mozzarella | Roast Peppers | Balsamic Onion | Basil Pistou

### **Garlic & Herb Roasted Chicken Breast**

Rosemary Potatoes | Seasonal Vegetable | Wild Mushroom Jus

### **Herb Roasted Faroe Island Salmon**

Olive Oil Crushed Potato | Seasonal Vegetable | Cider Vin Blanc

### **Cracker Crusted Local Cod**

Herbed Rice Pilaf | Seasonal Vegetable | Lemon Beurre Blanc

### **Porcini Dusted Scallops**

Wild Mushroom Risotto | Seasonal Vegetable | Parsnip Crisp

***+\$15 per person***

### **Filet Mignon & Spot Prawns**

Yukon Potato Gratin | Seasonal Vegetable | Bearnaise and Bordelaise

***+\$15 per person***

### **Grilled Hangar Steak**

Pommes Gratin | Seasonal Vegetable | Wild Mushroom Confit | Bordelaise Sauce

### **Spice Roasted Duck Breast**

Wild Rice | Seasonal Vegetable | Blackberry Gastrique

***+\$10 per person***

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# DINNER BUFFETS

All Dinner Buffets Include: Warm Rolls & Vermont Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea.

## Create Your Own Dinner Buffet

Choice of 2 Entrées | INCLUDED

Choice of 3 Entrées | +\$15 per person

## Entrée Selections

**Tortellini Pomodoro** | Tomato | Mozzarella | Basil

**Cracker Crusted Local Cod Loin** | Lemon Beurre Blanc

**Seared Faroe Island Salmon** | Warm Corn & Tomato Salsa

**Lemon & Tarragon Chicken Breast** | Poultry Jus

**Cider Roasted Organic Pork Loin** | Calvados Jus

## Salads (choose one)

**Hearts of Romaine Caesar Salad** | Shaved Parmesan | Croutons | Classic Caesar Dressing

**Organic Greens** | Cucumber | Baby Tomato | Aged Sherry Vinaigrette

**Strawberry Arugula Salad** | Almonds | Gorgonzola Cheese

**Fresh Mozzarella, Basil & Vine Ripe Tomato Caprese**

Buffet Dinner requires a minimum of 50 guests. Prices and menu selections subject to change. Consumption of raw or undercooked fish or shellfish increases the risk of contracting food borne illness. All prices are subject to a 23% Administrative Fee and 7% MA Meal Tax.



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# DINNER BUFFETS (cont'd)

## Sides (choose two)

### Green Beans Almondine

Roasted Asparagus | Shaved Parmesan

Creamy Whipped Northeast Potatoes

Roasted Potatoes | Rosemary & Garlic

Wild Rice Pilaf | Herbs & Butter

## Optional Desserts (choose one, Add \$10 per person)

Fresh Fruit Tart | Fresh Chantilly Cream

Key Lime Tart | Fresh Seasonal Berries

Chocolate Mousse | Fresh Seasonal Berries

Chocolate Dipped Organic Strawberries

## Enhancements

**Chef Carved Sirloin of Angus Beef** | Red Wine Sauce | Grain Mustard | Horseradish Cream

***\$36 per person + \$150 Chef Attendant Fee***

**Chef Carved Angus Tenderloin** | Mushroom Cabernet Jus | Grain Mustard | Horseradish Cream

***\$40 per person + \$150 Chef Attendant Fee***

**Butter Poached 1 ½ Pound Maine Hard-Shell Lobster** | Drawn Butter | Lemon

***\$market price (one lobster per person)***

**Mini Dessert Station - Select Three of the Above Desserts \$15 per person**

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# BAR PACKAGES

## Liquor Brands plus Beer & Wine

1<sup>st</sup> Hour | \$22    2<sup>nd</sup> Hour | \$18    Each Additional Hour | \$15

## Liquor Brands

Grey Goose Vodka, Titos Vodka, Tanqueray Gin, Dewars Scotch, Bulliet Bourbon, Redemption Rye, Bacardi Rum, Makers Mark, Crown Royal, Casamigos Tequila, Jack Daniels, Kahlua, Amaretto, Chambord, Southern Comfort, Grand Marnier, Bailey's Irish Cream and Frangelico.

## Beer & Wine Only

1<sup>st</sup> Hour | \$17    Each Additional Hour | \$13

## Beer & Wine

**Domestic:** Sam Adams, Bud Light

**Craft:** Cisco Whales Tale, Hobo Life, Cape Cod Beer, Wormtown Be Hoppy,

**Wines:** Drumheller Chardonnay, Kris Pinot Grigio, Villa Maria Sauvignon Blanc, Chasing Lions Cabernet Sauvignon, Guenoc Pinot Noir and Sparkling Wine

## Bloody Mary & Mimosa

1<sup>st</sup> Hour | \$17    2<sup>nd</sup> Hour | \$15    Each Additional Hour | \$14

Prices and beverage selections subject to change and we reserve right to substitute like value products. Additional requests subject to up charge. All prices are subject to a 23% Administrative Fee and 7% MA Meal Tax.

# GENERAL POLICIES & GUIDELINES

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## **Food & Beverage**

Our goal at Belfry Inn & Bistro is to provide an elegant and memorable event for our guests. Our Chef has created these menus based on his specialties and what works well within group settings. If you do not see options that match the vision for your menu, we would be happy to propose customized menus to meet your needs.

Our banquet staff is thoroughly and properly trained on special preparation techniques for allergies and dietary restriction considerations. Please provide details on any special dietary needs to your Event Manager at least thirty (30) days prior to the event to allow ample time to accommodate these needs.

If you are providing your guests a choice of entrée in advance, the following stipulations apply:

- If there is a price difference between the entrees, the highest priced entrée will prevail for all entrees
- Guarantee of attendance with the breakdown for each entrée is required 30 days prior to the event
- A seating chart or form of entrée identification is required at the guest table, i.e. marked place card, colored ticket

It is our policy not to permit food and beverages to be brought into or removed from our venue. If alcoholic beverages are to be served on the premises, we will require that only Venue servers or bartenders dispense beverages. The Venue's alcoholic beverage license requires the Venue to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the Venue's judgement, appears intoxicated.

## **Menu Selection**

Menu selections are due to your Event Manager no later than ninety (90) days prior to the Event. Any details or changes received after that point cannot be guaranteed. Before any Event can take place, your Event Manager must have a signed copy of these terms and conditions along with the Banquet Event Order. Pricing is guaranteed upon Client's signature of the Banquet Event Order.

## **Rentals**

Any specialty items may be made available through preferred vendors and pricing and cost are additional.

## **Tax, Administrative Fee and Staffing**

All food and beverage prices are subject to a non-taxable 23% Administrative Fee and Massachusetts Meal Tax, currently 7%. Site rental fees, linen fees and miscellaneous charges are subject to 7% MA Tax, or prevailing tax at time of event. The 23% Administrative Fee does not represent a tip or service charge for waitstaff, employees, service employees or service bartenders. Staffing charges are generally \$35 per hour for servers and bartenders.

## **Guarantee**

Your final guaranteed number of guests is due thirty (30) days prior to the event. If your Event Manager is not notified of your guarantee, the Venue will assume the guarantee to be the maximum number listed on the original contract. You will be charged for your guaranteed number of attendees, or the actual number of guests served, whichever is greater.