



WEDDING & SPECIAL EVENTS

CROWNE  POINTE
HISTORIC INN AND SPA

The Pointe

RESTAURANT + WINE BAR

Brass Key
GUESTHOUSE
PROVINCETOWN 



STUNNING SETTINGS FOR CELEBRATIONS

Helping you find the perfect space on our property for your wedding is important to us. From an intimate wedding for two to a guest list of fifty, every wedding at Crowne Pointe and Brass Key is unique and catered to your specific needs.

2020 VENUE RATES

We are excited to offer our pricing guide for all your special events at the Brass Key and the Crowne Pointe. Please note, all dates are subject to availability and are only confirmed with an executed contract and deposit.

Please note, there may be food and beverage minimums associated with venue rental fees.

Wedding Pavillion



A grand staircase leads from the upper garden patio to the beautiful arbor below providing an idyllic entrance for any wedding procession. Surrounded by sweeping gardens, this space serves as the perfect backdrop for an intimate wedding of 2 or seated parties of 50.

May 1 – June 30th	\$800
Sept 1st – October 31st	\$800

Included in price listed above is the wedding pavilion and setup of the chairs (up to 40).

Club Room



Redesigned for the 2020 season, the Club Room unveils a fresh take on a timeless Provincetown experience. This intimate space reveals coastal contemporary style paired with custom millwork for a refined yet comfortable feel. Be amongst the first to experience this enhanced space, along with 30 to 60 of your closest family and friends.*Also Inquire about hourly rentals for private parties.

May 1 – June 15th	\$1000
June 16th - Sept 30th	\$1500
Oct 1st – October 31st	\$1000

The Pointe Restaurant



Experience a private evening in our elegant dining room with views overlooking manicured gardens and the famed Pilgrim Monument. This space combines contemporary decor and styling with all the charms of a fully restored former sea captain's mansion. Enjoy seated dining for up to 50 guests in our main dining room and enclosed front porch.

Full Restaurant Private Experience

Events 2-5 pm - \$800

Prices to Close the Restaurant

May 15th – June 15th

Friday	\$1000
Saturday	\$1500

June 16th - Sept 30th

Friday	\$1500
Saturday	\$2000

Oct 1st – October 31st

Friday	\$1000
Saturday	\$1500

Events 6:30 pm-11 pm

May 1 – June 15th

Friday	\$3500
Saturday	\$4500

June 16th - Sept 30th

Friday	\$4000
Saturday	\$5000

Oct 1st – October 31st

Friday	\$3500
Saturday	\$4500



Intimate Wedding Packages for Two

The Crowne Pointe & Brass Key offer several intimate wedding packages for guests wanting to reserve the Wedding Pavilion for their special day. The following packages are designed for two people conducting a small private ceremony. These packages do not include room accommodations.

For weddings larger than two people, an additional \$75 per person (maximum of 10 ppl. total) can be added to any package and are subject to specific dining times. (For Parties larger than a total of 10 please see meal options below for 3, 4 or 5 course meals) Facility rental fees do not apply for parties less than 10.

INTIMATE WEDDING ESCAPE FOR TWO \$999

Ceremony at our Wedding Gazebo at the Brass Key
Two boutonnieres or small bouquets
Champagne Toast (two glasses of champagne)
Dinner for two at The Pointe Restaurant
Ivory & Gold Gateau Wedding Cake (6" diameter)

SPA INDULGENCE WEDDING ESCAPE \$1,399

Includes everything offered with the Intimate Wedding Escape plus:
A 60 minute couples massage at Shui Spa
Either two Signature Kiehl's Facials or Mini Mani/ Pedi treatments
A gourmet Spa Lunch for two, Chefs daily spa selections
Use of our steam room, sauna and soaking tub at the Spa

DELUXE P-TOWN ESCAPE PACKAGE \$1,799

Includes everything offered with the Spa Indulgence Wedding Escape plus:
Following your ceremony you will be treated to an exclusive tour of Provincetown major sites with P-town Pedicabs and your personalized "Just Married Sign".



Hors d'Oeuvre

Please note that an additional server is required for passed Hors d'Oeuvres an additional \$125
If hosting an event without dinner service please ask about our minimum food orders

Individual orders consist of twelve pieces. (Available prior to dinner)

HOT

Vegetable spring rolls-spicy orange dipping sauce \$60

Crab cakes with creole aioli \$85

Applewood Smoked Bacon Scallop Skewers \$85

Beef Wellington with veal demi-glaze \$100

COLD

Peanut crusted chicken satay with sassy peanut sauce \$65

Blue cheese pear chutney filo star \$55

Cheese puff straws-garlic, sesame and poppy seed \$45

Stuffed cucumbers with lobster salad \$100

Platters

Hors d'Oeuvre platter serves appetizer portions for 18-25 people

Mediterranean \$150

White bean hummus, grilled pita, Artisanal olives, roasted peppers, marinated artichoke hearts, feta cheese

Tuna Poke Station \$200

Sashimi grade tuna with avocado, scallions, sesame seed, and ponzu served with homemade wonton chips

Artisan Cheese and Fruit \$140

Served with crackers, breads, and spreads

Roasted and Grilled Vegetable Crudite \$120

Served with a basil pesto dipping sauces

Atlantic Smoked Salmon, and Marinated Tuna \$175

Served with a variety of breads, red onions, capers, and horseradish dill sauce

Savory Steamed Jumbo Shrimp \$175

Mustard aioli and cocktail sauce

Asian Fusion \$150

Vegetable spring rolls, duck confit wontons and crab rangoons. Served with spicy orange sauce.

Dinner

SOUP OR SALAD (Choose One Salad for your guests)

Sumptuous New England Clam Chowder

Chopped Salad Tomatoes, Feta Cheese, Toasted Almonds, Cucumbers, Vine Ripe Tomatoes, Apple Vinaigrette

Romaine Hearts Baby Romaine, Ciabatta Croutons, Parmesan Cheese & Eggless Caesar Dressing

APPETIZERS (Choose one for your guests)

Tuna Poke Sashmi grade tuna with avocado, scallions, sesame seed, and ponzu served with homemade wonton chips

Crab Cakes** with Creole Mustard Aioli

Bacon & Deviled Eggs with Agave glazed bacon & organic eggs

Shrimp Cocktail with Cocktail sauce



Dinner

ENTREES (Choose three for your guests to select from)

Sautéed Local Halibut English Pea Sauce

Lemon Thyme Crusted Cod

Roasted Chicken Mashed Potatoes, Herb Gravy

Pan-Seared Scallops Yuzu & Extra Virgin Olive Oil

Grilled Lamb Chops Mint Chutney & Aujus

Grilled 8 oz. Filet Mignon Red Wine Sauce**

Cauliflower Steak Blistered Brussel Sprouts, Honeyed Carrots *vegan gluten-free*

EACH ENTREE INCLUDES TWO SIDES

Potato Puree with Basil Oil

Brussel Sprouts

Green Beans Amandine

Cauliflower Risotto



To Finish

Dessert (Choose one for your guests)

Chocolate Espresso Flourless Tort

Deep Dish Lemon Pie

Blueberry Crumble

Cake Service Options

Outside Wedding Cake / Dessert \$8 per person

Inquire About Custom Wedding Cakes Available



Menu Prices

Three course dinner \$75.00 per person

Four course dinner \$85.00 per person

Five course dinner \$99.00 per person

Pricing Excludes 7% Meal Tax, 22% Service Charge & All Beverages
Items marked with a ** are an extra \$2.00 per person for each item category
Please note that prices and menu are subject to change.

Contact: David Yates, Manager
dyates@crownepointe.com 508-487-6767
www.crownepointe.com www.brasskey.com

Casual Affairs



For those looking for a more casual party or dining experience we are pleased to offer the following:

Family Style Menu

\$30 per person

room rental \$1,000

SALAD (Choose one for your guests)

Mista Salad

Romain Hearts

MAINS (Choose two for your guests)

(Includes side of pasta and fresh baked bread)

Chicken Parmesan

Vegetable Lasagna

Chicken Piccata

Chicken Tagliatelle Pasta

Seafood Cioppino (substitute jasmine rice)



Please note this is not a sit down dinner. Food is served buffet style. Your guests will self serve while they relax and enjoy the casual yet elegant environment of the Club Room.

Parties of 15 or more require \$125 per additional staff members:

one cocktail server

one buffet attendant/ service staff

Pricing Excludes 7% Meal Tax, 22% Service Charge & All Beverages

Drink Options

Wedding Bars

Standard Bar

\$19.00 per guest, per hour

Absolut

Tangeray

Souza

Bacardi

Stoli

Bombay

Jack Daniels

Captain

Premium Bar

\$29.00 per guest, per hour

Grey Goose

Tangeray

Tommy B

Crown Royal

Kettle One

Beefeater

Captain

Chivas 12

Cash Bar

Pay based on consumption. Please let us know of any restrictions for your guests.

Pricing Excludes 7% Meals Tax & 22% Service Charge

There is a \$750 minimum beverage order

