



PROVINCETOWN
I N N
HISTORIC WATERFRONT RESORT



WEDDINGS

♥ AT OUR HISTORIC WATERFRONT ♥

Located on the very tip of Cape Cod and surrounded by water on three sides, the Provincetown Inn is the perfect location for your wedding ceremony and reception. Start your special day with a wedding ceremony on our lawn overlooking Long Point and Cape Cod Bay.

Follow it with your reception under a spacious tent on the lawn or inside our "Harborview" room. With either option, it is a day you and your spouse will truly remember for the rest of your lives. The Provincetown Inn's dedicated service staff and managers will help assist you in planning your event and making sure every detail is well taken care of.





TENT RECEPTION WEDDING PACKAGE

♥ INCLUDES ♥

WATERFRONT CEREMONY

GENESIS OR TIDEWATER STYLE TENT

CHAIRS & TABLES

WHITE ON WHITE LINENS

DANCE FLOOR

CREATE YOUR OWN BUFFET OR LOBSTER BAKE BUFFET MENU

CHAMPAGNE TOAST

COMPLETE BAR SETUP (CASH OR OPEN BAR SERVICE AVAILABLE)

CAKE CUTTING SERVICE
SETUP, BREAKDOWN, RENTAL & DELIVERY FEES

13 HARBORSIDE ROOMS FOR TWO NIGHTS

COMPLIMENTARY WATERFRONT ROOM FOR WEDDING COUPLE THE
NIGHT OF THE RECEPTION

QUALIFIED TENT ATTENDANT THROUGHOUT YOUR RECEPTION

**PRICE OF TENT IS BASED ON STYLE OF TENT AND NUMBER OF PEOPLE
GUEST ROOMS ARE A SEPARATE COST IN ADDITION TO COST OF FOOD AND
COST OF TENT

\$2,500.00 FACILITY FEE FOR TENTED RECEPTIONS



HARBORVIEW ROOM WEDDING PACKAGE

♥ INCLUDES ♥

WATERFRONT CEREMONY

FRUIT AND CHEESE PRESENTATION WITH CRUDITÉ
AND DIPPING SAUCES

COMPLIMENTARY WATER VIEW ROOM FOR THE WEDDING COUPLE
THE NIGHT OF THE RECEPTION

CHAMPAGNE TOAST

BARTENDER SERVICE, CAKE CUTTING SERVICE

WHITE ON WHITE LINENS
(COLORS AVAILABLE FOR AN ADDITIONAL FEE)

COMPLETE BAR SETUP (CASH OR OPEN BAR SERVICE AVAILABLE)

BANQUET PLATED DINNERS FROM \$65.00 PER PERSON

CREATE YOUR OWN BUFFET FROM \$85.00 PER PERSON

NEW ENGLAND LOBSTER BAKE BUFFET - MARKET PRICE

ALL RATES ARE SUBJECT TO 7% MEALS TAX AND 20%
ADMINISTRATIVE FEE

\$1,500.00 BANQUET ROOM RENTAL FEE

THERE IS A 75 PERSON MINIMUM FOR THE BUFFET DINNER MENU OPTION

40 PERSON MINIMUM FOR THE PLATED DINNER MENU OPTION

SATURDAY RECEPTIONS REQUIRE A MINIMUM 100 PERSONS



HARBORVIEW ROOM PLATED RECEPTION

• I N C L U D E S •

COCKTAIL RECEPTION

FRUIT & CHEESE PRESENTATION
CRUDITÉ WITH DIP
BUTLER PASSED OR STATIONED HORS D'OEUVRES
(PRICED PER 100 PIECES)

BRUSCHETTA POMODORA...\$225.00

SWEDISH MEATBALLS...\$250.00

PIGS IN A BLANKET...\$250.00

BREADED CHICKEN TENDERS WITH DIPPING SAUCE...\$250.00

THAI VEGETABLE SPRING ROLLS...\$275.00

ASSORTED MINI QUICHE...\$275.00

TERIYAKI OR CARIBBEAN CHICKEN SATAY...\$300.00

SPANIKOPITA...\$300.00

ROASTED VEGETABLE STUFFED MUSHROOMS...\$300.00

CRAB STUFFED MUSHROOMS...\$325.00

CLAMS CASINO...\$325.00

BAKED STUFFED CLAMS...\$325.00

OYSTERS ROCKEFELLER...\$375.00

MINI CRAB CAKES...\$325.00

COCONUT SHRIMP...\$325.00

MINI BEEF WELLINGTON...\$350.00

BACON WRAPPED SCALLOPS...\$375.00

SCALLOPS AU GRATIN CROSTINI...\$375.00

SALMON OSCAR EN CROUTE...\$375.00

JUMBO SHRIMP COCKTAIL...\$375.00

RAW BARS AVAILABLE, . . . \$25.00 PER PERSON ,
PLUS CHEF STATION FEE (\$75.00 PER ATTENDING CHEF)

ALL PRICES ARE SUBJECT TO 7% STATE MEALS TAX & 20% ADMINISTRATIVE FEE



HARBORVIEW ROOM PLATED RECEPTION

• I N C L U D E S •

FIRST COURSE (OPTIONAL)

- PORTUGUESE KALE SOUP...\$6
- NEW ENGLAND CLAM CHOWDER...\$7
- LOBSTER BISQUE...\$8.00
- PENNE A LA VODKA...\$7
- TORTELLINI ALFREDO...\$7
- FRESH MOZZARELLA & BEEFSTEAK TOMATO. \$8
- CHILLED JUMBO SHRIMP COCKTAIL (4) ...\$20.00
- CHILLED HALF LOBSTER COCKTAIL \$25.00

SALAD COURSE (CHOOSE ONE)

CAESAR SALAD

GARDEN SALAD

SPINACH SALAD WITH ROASTED WALNUTS & GORGONZOLA CHEESE
WITH
BALSAMIC VINAIGRETTE (\$3 ADDITIONAL)

GOAT CHEESE SALAD WITH BIBB LETTUCE, PECANS, DRIED CRANBERRIES
WITH
CHAMPAGNE VINAIGRETTE (\$4 ADDITIONAL)

MAIN COURSE (CHOOSE THREE)

- BAKED STUFFED CHICKEN WITH CRANBERRY BERRE BLANC...\$65.00
- CHICKEN FLORENTINE...\$65.00
- CHICKEN MARSALA...\$65.00
- CHICKEN SALTIMBOCA...\$65.00
- FRESH ATLANTIC SALMON IN DILL SAUCE...\$70.00
- TERIYAKI GLAZED SALMON ...\$70.00 E, TEA SERVICE



HARBORVIEW ROOM PLATED RECEPTION

• I N C L U D E S •

BAKED NATIVE COD ...\$70.00
SWORDFISH SICILIANA...\$70.00
GRILLED TUNA WITH PINEAPPLE & ROASTED
PEPPER COMPOTE...\$75.00
CRAB STUFFED SOLE...\$75.00
CRAB STUFFED BAKED COD...\$75.00
CRAB STUFFED JUMBO SHRIMP...\$75.00
ROAST PRIME RIB OF BEEF...\$75.00
FILET MIGNON...\$80.00
FILET MIGNON & STUFFED SHRIMP...\$90.00
FILET MIGNON & LOBSTER TAIL...\$100.00

CHEF'S SELECTION OF POTATO OR RICE
CHEF'S SELECTION OF SEASONAL VEGETABLES
LATE NIGHT PASTRY & FRUIT PLATTERS, COFFEE,
TEA SERVICE

ALL PRICES ARE SUBJECT TO 7% STATE MEALS TAX & 20% ADMINISTRATIVE FEE





CREATE YOUR OWN BUFFET DINNER MENU

♥ CUSTOMIZED ♥

FRUIT & CHEESE PRESENTATION WITH FRUIT,
CRUDITÉ AND DIPPING SAUCES

APPETIZERS (CHOOSE TWO)

(ADDITIONAL SELECTIONS, ADD \$4.00 PER PERSON)

ASSORTED MINI QUICHE

SWEDISH MEATBALLS

TERIYAKI OR CARIBBEAN CHICKEN SATAY

TERIYAKI BEEF SATAY

BREADED CHICKEN TENDERS WITH DIPPING SAUCE

PIGS IN THE BLANKET

BRUSCHETTA POMODORA

THAI VEGETABLE SPRING ROLLS

SPANIKOPITA

ROASTED VEGETABLES STUFFED MUSHROOMS

MINI BEEF WELLINGTON (\$3.00 ADDITIONAL)

CRAB STUFFED MUSHROOMS (\$5.00 ADDITIONAL)

SALMON OSCAR EN CROUTE (\$5.00 ADDITIONAL)

CLAMS CASINO (\$5.00 ADDITIONAL)

BAKED STUFFED CLAMS (\$5.00 ADDITIONAL)

OYSTERS ROCKEFELLER (\$5.00 ADDITIONAL)

SCALLOPS WRAPPED IN BACON (\$5.00 ADDITIONAL)

MINI CRAB CAKES (\$5.00 ADDITIONAL)

COCONUT SHRIMP (\$5.00 ADDITIONAL)

SCALLOP AU GRATIN CROSTINI (\$5.00 ADDITIONAL)

SHRIMP COCKTAIL (\$5.00 ADDITIONAL)

OPTIONAL RAW BAR AVAILABLE...\$25.00 PER PERSON PLUS CHEF
STATION FEE (\$75.00 PER ATTENDING CHEF)



CREATE YOUR OWN BUFFET DINNER MENU

• CUSTOMIZED •

SALAD SELECTIONS (CHOOSE TWO)

- MESCLUN MIX SALAD
- CAESAR SALAD
- BABY SPINACH SALAD
- TORTELLINI SALAD
- MEDITERRANEAN PASTA SALAD
- ROMA TOMATO FRESH MOZZARELLA
WITH FRESH BASIL IN A LIGHT VINAIGRETTE
(\$3 ADDITIONAL CHARGE)
- SPINACH SALAD WITH ROASTED WALNUTS & GORGONZOLA CHEESE
WITH BALSAMIC VINAIGRETTE
(\$3 ADDITIONAL CHARGE)

PASTA SELECTIONS (CHOOSE ONE)

- PENNE A LA VODKA
- TORTELLINI ALFREDO
- FARFALLE IN SUNDRIED TOMATO SAUCE
- VEGETARIAN LASAGNA
- TORTELLINI A LA PESTO

ENTRÉE SELECTIONS (CHOOSE THREE)

- BAKED STUFFED CHICKEN
- CHICKEN FLORENTINE
- CHICKEN MARSALA
- CHICKEN PICCATA
- CHICKEN SALTIMBOCCA
- SALMON WITH DILL SAUCE
- TERIYAKI GLAZED SALMON

- SIRLOIN TIPS & MUSHROOMS
- BEEF ROLLATINI FLORENTINE
- BEEF ROLLATINI WITH SUNDRIED TOMATOES,
BASIL & CHEESES
- BEEF BOURGUIGNON
- MEDALLIONS OF ROASTED PORK TENDERLOIN
- SWORDFISH SICILIANA
- NATIVE BAKED COD

- CRAB STUFFED SHRIMP (\$5.00 ADDITIONAL)
- CRAB STUFFED SOLE (\$5.00 ADDITIONAL)
- CRAB STUFFED BAKED COD (\$5.00 ADDITIONAL)



CREATE YOUR OWN BUFFET DINNER MENU

♥ CUSTOMIZED ♥

POTATO OR RICE (CHOOSE ONE)

ROASTED RED BLISS POTATOES
SCALLOPED POTATOES AU GRATIN
CRANBERRY RICE PILAF
WILD RICE
CHEF'S SELECTION OF SEASONAL VEGETABLE
LATE NIGHT PASTRY & FRUIT PLATTERS
COFFEE & TEA SERVICE

CARVING STATION

CARVING STATION FEE—\$75.00 PER ATTENDING CHEF
PRIME RIB OF BEEF (\$15.00 PER PERSON)
ROAST BEEF (\$10.00 PER PERSON)
ROAST TURKEY BREAST (\$10.00 PER PERSON)
ROAST PORK LOIN TUSCANY (\$10.00 PER PERSON)

ALL PRICES ARE SUBJECT TO 7% STATE MEALS TAX & 20% ADMINISTRATIVE FEE



NEW ENGLAND LOBSTER BAKE BUFFET

SIGNATURE

FRUIT & CHEESE PRESENTATION WITH FRUIT
CRUDITÉ AND DIPPING SAUCES

APPETIZERS

(CHOOSE TWO FROM THE CREATE YOUR OWN BUFFET MENU)
(ADDITIONAL SELECTIONS, ADD \$5.00 PER PERSON)

FRESH ROLLS & BUTTER
HOMEMADE CLAM CHOWDER
HOMEMADE COLE SLAW
FRESH GARDEN SALAD
1 1/2 LB. LOBSTER
BARBECUED CHICKEN
STEAMED CLAMS AND MUSSELS
LINGUICA
CORN ON THE COB
ROASTED RED BLISS POTATOES
SWEETS AND COFFEE
MARKET PRICE

ALL PRICES ARE SUBJECT TO 7% STATE MEALS TAX & 20% ADMINISTRATIVE FEE



WEDDING HELP LIST

FOR YOU

CAKES

COTTAGE STREET BAKERY
508-255-2821

RELISH
508-487-8077

CONNIE'S BAKERY
508-487-2167

KISS ME CAKES
508-360-3479

FLORISTS

WILDFLOWER OF PROVINCETOWN
508-487-6732

THE NEW PROVINCETOWN FLORIST
508-487-2047

FANCY FLOWERS BY MEREDITH
508-255-1303

JUSTICE OF THE PEACE

REVEREND VERNON PORTER
508-487-7198

CLAIRE WATTS
508-349-0626

DJ SERVICE

CAPE TUNES
508-202-0744