



PROVINCETOWN
I N N
HISTORIC WATERFRONT RESORT

Located on the 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 Crudite and Dipping Sauces
Complimentary Water front 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 \$59.00 per person

Create Your Own Buffet from \$79.00 per person

New England Lobster Bake Buffet - Market Price

All rates are subject to 7% Meals Tax and 20% Administrative Fee

\$1,000.00 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

Cocktail Reception

Fruit & Cheese Presentation

Crudit  with Dip

Butler Passed or Stationed Hors D'Oeuvres

(Priced per 100 Pieces)

Bruschetta Pomodora... \$200.00

Swedish Meatballs... \$225.00

Pigs in a Blanket... \$225.00

Breaded Chicken Tenders with Dipping Sauce... \$225.00

Thai Vegetable Spring Rolls... \$250.00

Assorted Mini Quiche... \$250.00

Teriyaki or Caribbean Chicken Satay... \$275.00

Spanikopita... \$275.00

Roasted Vegetable Stuffed Mushrooms... \$275.00

Crab Stuffed Mushrooms... \$300.00

Clams Casino... \$300.00

Baked Stuffed Clams... \$300.00

Oysters Rockefeller... \$350.00

Mini Crab Cakes... \$300.00

Coconut Shrimp... \$300.00

Mini Beef Wellington... \$325.00

Bacon Wrapped Scallops... \$350.00

Scallops au Gratin Crostini... \$350.00

Salmon Oscar En Croute... \$350.00

Jumbo Shrimp Cocktail... \$350.00

*Raw Bars Available, . . . \$23.00 per person ,
plus Chef Station fee*

(\$75.00 per attending chef)

First Course (optional)

- Portuguese Kale Soup... \$5.50
New England Clam Chowder... \$6.50
Lobster Bisque... \$7.00
Penne a la Vodka... \$6.75
Tortellini Alfredo... \$6.75
Fresh Mozzarella & Beefsteak Tomato.. \$7.50
Chilled Jumbo Shrimp Cocktail (4)... \$16.00

Salad Course (choose one)

- (Caesar Salad
Garden Salad
Spinach Salad with Roasted Walnuts & Gorgonzola Cheese
with Balsamic Vinaigrette (\$2.75 Additional)
Goat Cheese Salad with Bibb Lettuce, Pecans, Dried Cranberries
with Champagne Vinaigrette (\$3.75 Additional)

Main Course (choose three)

- Baked Stuffed Chicken with Cranberry Berre Blanc... \$59.00
Chicken Florentine... \$59.00
Chicken Marsala... \$59.00
Chicken Saltimboca... \$62.00
Fresh Atlantic Salmon in Dill Sauce... \$64.00
Teriyaki Glazed Salmon ... \$64.00
Baked Native Cod ... \$66.00
Swordfish Siciliana... \$66.00
Grilled Tuna with Pineapple & Roasted Pepper Compote... \$69.00
Crab Stuffed Sole... \$69.00
Crab Stuffed Baked Cod... \$69.00
Crab Stuffed Jumbo Shrimp... \$69.00
Roast Prime Rib of Beef... \$69.00
Filet Mignon... \$75.00
Filet Mignon & Stuffed Shrimp... \$84.00
Filet Mignon & Lobster Tail... \$89.00

- 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

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 (\$3.00 Additional)
Salmon Oscar En Croute (\$3.00 Additional)
Clams Casino (\$3.00 Additional)
Baked Stuffed Clams (\$3.00 Additional)
Oysters Rockefeller (\$4.00 Additional)
Scallops Wrapped in Bacon (\$4.00 Additional)
Mini Crab Cakes (\$4.00 Additional)
Coconut Shrimp (\$3.00 Additional)
Scallop au Gratin Crostini (\$4.00 Additional)
Shrimp Cocktail (\$5.00 Additional)

Optional Raw Bar Available... \$23.00 per person plus Chef Station Fee
(\$75.00 per Attending Chef)

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

(\$2.75 Additional Charge)

Spinach Salad with Roasted Walnuts & Gorgonzola Cheese

With Balsamic Vinaigrette

(\$2.75 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

Sirloin Tips & Mushrooms

Beef Rollatini Florentine

Beef Rollatini with Sundried Tomatoes, Basil & Cheeses

Beef Bourguignon

Medallions of Roasted Pork Tenderloin

Salmon with Dill Sauce

Teriyaki Glazed Salmon

Swordfish Siciliana

Native Baked Cod

Crab Stuffed Shrimp (\$3.00 Additional)

Crab Stuffed Sole (\$3.00 Additional)

Crab Stuffed Baked Cod (\$3.00 Additional)

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 (\$14.00 per person)

Roast Beef (\$8.00 per person)

Roast Turkey Breast (\$8.00 per person)

Roast Pork Loin Tuscany (\$8.00 per person)

New England Lobster Bake Buffet

Fruit & Cheese Presentation with Fruit, Crudit  and Dipping Sauces

*Appetizers (Choose Two from the Create Your Own Buffet Menu)
(Additional Selections, add \$4.00 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

Wedding Help List

Cakes

<i>Cottage Street Bakery</i>	<i>508-255-2821</i>
<i>Connie's Bakery</i>	<i>508-487-2167</i>
<i>Relish</i>	<i>508-487-8077</i>
<i>Kiss Me Cakes</i>	<i>508-360-3479</i>

Florists

<i>Wildflower of Provincetown</i>	<i>508-487-6732</i>
<i>The New Provincetown Florist</i>	<i>508-487-2047</i>
<i>Fancy Flowers by Meredith</i>	<i>508-255-1303</i>

Justice Of the Peace

<i>Reverend Vernon Porter</i>	<i>508-487-7198</i>
<i>Claire Watts</i>	<i>508-349-0626</i>

DJ Service

<i>Cape Tunes</i>	<i>508-202-0744</i>