



Red Jacket Weddings

Congratulations on your engagement! Thank you for considering the Red Jacket Beach Resort for your wedding. Our oceanfront setting on the sandy shores of Cape Cod's beautiful south side is the perfect backdrop for a magnificent seaside wedding!

All Red Jacket Beach Wedding Packages Include:

- Ocean Front Lawn Ceremony Site
Seated Beach Ceremonies are available for an additional fee
- White Ceremony Arch
- One Hour Cocktail Reception at the Ocean Front Pavilion
The Ocean Front Pavilion may be used as a ceremony site in the case of inclement weather.
- Four Hour Reception in the Wheelhouse Ballroom
- Oak Parquet Dance Floor
- Tables and Chairs, White Linens, China, Flatware and Stemware
- White Ballroom Chair Covers with Your Choice of Colored Sash or Walnut Chiavari Ballroom Chair with White Cushion
- Private Bar Set-Up and Staffing
- Dedicated Event Manager for the Day of your Celebration
- Mirrors and Votive Candles to complement your Centerpiece
- Complimentary round of golf for two at Blue Rock Golf Course
- Complimentary Wedding Night Accommodations for the Wedding Couple
- Complimentary Multi-Bedroom Hospitality Villa for your Wedding Day beginning at 3pm
- Complimentary Self-Parking

Facility Fees Vary based on Season and Date

Event Space Capacities

150 Person Capacity for Buffet Dinner Service

165 Person Capacity for Plated Dinner Service

The Red Jacket Beach Resort accommodates one wedding ceremony and reception per day.

All receptions must end by 11:00 pm and outdoor events by 10:00 pm.

The Mayflower Plated Dinner

Deluxe Cheese, Fruit and Crudités Display

Served during your Cocktail Hour

A Bountiful Array of Fresh Sliced and Whole Vegetables, Imported and Domestic Cheeses including Saga Blue, Classic Brie, Cheddar, Gouda and Boursin served with Assorted Crackers and Fruit Garnish

Champagne Toast

Domaine Chandon Brut

Soup or Salad (Select One)

New England Clam Chowder • Carrot Ginger Soup • Potato Leek Soup • Organic Field Greens with Raspberry Vinaigrette Traditional Caesar Salad with Hearts of Romaine • Marinated Tomato and Buffalo Mozzarella Salad

Entrées (Select Two)

Fresh Native Haddock – A Haddock Fillet pan roasted with a Cracker Crumb Crust drizzled with a Lemon-Butter Wine Reduction

Pan Seared Salmon – Pan Seared North Atlantic Salmon Fillet finished with an Herb Compound Butter

Stuffed Breast of Chicken Florentine – Lightly Breaded Boneless Breast of Chicken filled with Baby Spinach and Swiss Cheese

Chicken Saltimbocca – Boneless Chicken Breast with Prosciutto, Mozzarella Cheese and Fresh Sage

Roasted Pork Tenderloin – With Sun Dried Cranberry Stuffing and Natural Jus

Roast Sliced Sirloin of Beef – Slow Roasted Tender Sirloin of Beef finished with a Beef Jus

Portobello Manchego – Grilled Portobello Mushroom Caps stacked with Fresh Baby Spinach and Shaved Manchego Cheese

Grilled Vegetable Tian – Grilled Sliced Root and Garden Vegetables skewered with Fresh Rosemary

Entrées served with Chef's Selection of Vegetable, Starch and Freshly Baked Dinner Rolls and Butter.

Complimentary Cake Cutting

Cutting and Serving of Client-Provided Wedding Cake and Fresh Strawberry Garnish

Coffee and Tea Service

\$100.00 per Person

Minimum of 75 Adults for Non-Holiday Friday and Sunday Wedding Receptions

Minimum of 100 Adults for Saturday Wedding Receptions

A variety of plated vegetarian and gluten-free selections are available upon request.

20% Administrative Fee, Massachusetts Sales Tax and Facility Fees are additional.

Administrative Fee is subject to MA Sales Tax.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

The Victura Plated Dinner

Deluxe Cheese, Fruit and Crudités Display

Served during your Cocktail Hour

A Bountiful Array of Fresh Sliced and Whole Vegetables, Imported and Domestic Cheeses including Saga Blue, Classic Brie, Cheddar, Gouda and Boursin served with Assorted Crackers and Fruit Garnish

Champagne Toast

Domaine Chandon Brut

Soup or Salad (Select One)

New England Clam Chowder • Carrot Ginger Soup • Butternut Squash Bisque • Lobster Bisque Organic Field Greens with Raspberry Vinaigrette • Traditional Caesar Salad with Hearts of Romaine • Marinated Tomato and Buffalo Mozzarella Salad Romaine Lettuce and Mesclun Greens with Sun Dried Cranberries, Toasted Pecans and Raspberry Vinaigrette

Entrées (Select Two)

Baked Stuffed Sole – Tender Sole Fillets stuffed with Lump Crab Stuffing and finished with a Lobster Cream Sauce
Grilled Swordfish Steak – Char-Grilled Fresh Swordfish Steak finished with a Fresh Basil and Ginger Compound Butter
Panko Crusted Scallops – Fresh Native Sea Scallops baked en Casserole with White Wine and Fresh Herbs
Chicken Oscar – Sautéed Chicken Breast topped with Lump Crabmeat, Mushrooms, Asparagus and Hollandaise Sauce
Roasted Statler Breast of Chicken – Semi-Boneless Breast of Chicken finished in a Natural Pan Jus with Fine Herbs
Filet Mignon, Jour et Nuit – “Day and Night” Grilled Filet Mignon accompanied by Demi-Glaze and Béarnaise Sauces
Land and Sea – Sliced Tenderloin of Beef and Two Jumbo Crab-Stuffed Gulf Shrimp finished in a Demi-Glaze Reduction
Portobello Manchego – Grilled Portobello Mushroom Caps stacked with Fresh Baby Spinach and Shaved Manchego Cheese
Grilled Vegetable Tian – Grilled Sliced Root and Garden Vegetables skewered with Fresh Rosemary

Entrées served with Chef’s Selection of Vegetable, Starch and Freshly Baked Dinner Rolls and Butter.

Complimentary Cake Cutting

Cutting and Serving of Client-Provided Wedding Cake and Fresh Strawberry Garnish

Coffee and Tea Service

\$110.00 per Person

Minimum of 75 Adults for Non-Holiday Friday and Sunday Wedding Receptions

Minimum of 100 Adults for Saturday Wedding Receptions

A variety of plated vegetarian and gluten- free selections are available upon request.

20% Administrative Fee, Massachusetts Sales Tax and Facility Fees are additional.

Administrative Fee is subject to MA Sales Tax.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

The Imperial Plated Dinner

Deluxe Cheese, Fruit and Crudités Display

Served during your Cocktail Hour

A Bountiful Array of Fresh Sliced and Whole Vegetables, Imported and Domestic Cheeses including Saga Blue, Classic Brie, Cheddar, Gouda and Boursin served with Assorted Crackers and Fruit Garnish

Champagne Toast

Domaine Chandon Brut

Soup or Salad (Select One)

New England Clam Chowder • Carrot Ginger Soup • Butternut Squash Bisque • Lobster Bisque
Organic Field Greens Salad with Seafood and Rémooulade Sauce • Traditional Caesar Salad with Hearts of Romaine
Romaine Lettuce and Mesclun Greens with Sun Dried Cranberries, Toasted Pecans and Raspberry Vinaigrette
Arugula and Endive Salad with Roasted Beets and an Aged Balsamic Glaze

Entrées (Select Two)

Pan-Seared Halibut – Fresh Halibut Fillet served with a Fennel-Tomato Marmalade and Roasted Red Pepper Butter
Colossal Stuffed Shrimp – Jumbo Shrimp stuffed with Lobster Meat and Scallops complemented with a Citrus Beurre Blanc
Chicken Homard – Baked Chicken Breast stuffed with Lobster Meat and Gruyere Cheese, Lemon Herb Butter Sauce
Cornish Game Hen – Herb Stuffed Semi-Boneless Cornish Hen oven roasted and finished with an Apricot Brandy Glaze
Rack of Lamb Provençale – Mustard Coated Roasted Lamb Rack served with a Tomato Provençale and Merlot Demi-Glaze
Filet Mignon & Prawn – A Rosemary-Skewered Jumbo Prawn atop a Pan-Seared Filet of Beef served with a Pinot Noir Demi-Glaze
Filet Mignon & Lobster – Char-Grilled Filet Mignon and Seafood-Stuffed Lobster Tail served with Sauce Bearnaise and a Demi-Glaze

Entrées served with Chef's Selection of Vegetable, Starch and Freshly Baked Dinner Rolls and Butter.

Complimentary Cake Cutting

Cutting and Serving of Client-Provided Wedding Cake and Fresh Strawberry Garnish

Coffee and Tea Service

\$125.00 per Person

Minimum of 75 Adults for Non-Holiday Friday and Sunday Wedding Receptions

Minimum of 100 Adults for Saturday Wedding Receptions

A variety of plated vegetarian and gluten- free selections are available upon request.

20% Administrative Fee, Massachusetts Sales Tax and Facility Fees are additional.

Administrative Fee is subject to MA Sales Tax.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

The Fairwind Dinner Buffet

Deluxe Cheese, Fruit and Crudités Display

Served during your Cocktail Hour

A Bountiful Array of Fresh Sliced and Whole Vegetables, Imported and Domestic Cheeses including Saga Blue, Classic Brie, Cheddar, Gouda and Boursin served with Assorted Crackers and Fruit Garnish

Champagne Toast

Domaine Chandon Brut

Soup or Salad (Select One)

New England Clam Chowder • Carrot Ginger Soup • Potato Leek Soup
Organic Field Greens with Raspberry Vinaigrette • Traditional Caesar Salad with Hearts of Romaine

Entrées (Select Two)

Pan Seared Salmon – Pan Seared North Atlantic Salmon Fillet finished with an Herb Compound Butter
Baked Native Haddock – A Haddock Fillet pan roasted with Cracker Crumb Crust drizzled with a Lemon-Butter Wine Reduction
Pasta Primavera – Farfalle Pasta tossed with Sautéed Spring Vegetables and a Creamy Alfredo Sauce
Santa Barbara Eggplant – Pistachio-Encrusted Eggplant Cutlet with Sun Dried Tomato Pesto
Chicken Piccata – Sautéed Boneless, Skinless Breast of Chicken finished in a Lemon Caper Sauce
Stuffed Breast of Chicken Florentine – Lightly Breaded Boneless Breast of Chicken filled with Baby Spinach and Swiss Cheese

Chef Carved Entrées (Select One)

Herb Rubbed Roasted Breast of Turkey
Pan Seared Oven Roasted Pork Tenderloin
Herb Crusted Roast Sirloin of Beef
(Carved Entrées served with Chef's Selection of Sauces)

Served With

Chef's Selection of Vegetable and Starch
Freshly Baked Dinner Rolls and Butter

Complimentary Cake Cutting

Cutting and Serving of Client-Provided Wedding Cake and Fresh Strawberry Garnish

Coffee and Tea Service

\$100.00 per Person

Additional Chef Carved Entrée - \$10.00 per person

Minimum of 75 Adults for Non-Holiday Friday and Sunday Wedding Receptions

Minimum of 100 Adults for Saturday Wedding Receptions

20% Administrative Fee, Massachusetts Sales Tax and Facility Fees are additional.

Administrative Fee is subject to MA Sales Tax.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

The Liberty Dinner Buffet

Deluxe Cheese, Fruit and Crudités Display

Served during your Cocktail Hour

A Bountiful Array of Fresh Sliced and Whole Vegetables, Imported and Domestic Cheeses including Saga Blue, Classic Brie, Cheddar, Gouda and Boursin served with Assorted Crackers and Fruit Garnish

Champagne Toast

Domaine Chandon Brut

Soup or Salad (Select One)

New England Clam Chowder • Carrot Ginger Soup • Butternut Squash Bisque • Lobster Bisque
Organic Field Greens with Raspberry Vinaigrette • Traditional Caesar Salad with Hearts of Romaine
Romaine Lettuce and Mesclun Greens with Sun Dried Cranberries, Toasted Pecans and Raspberry Vinaigrette
Marinated Tomato and Buffalo Mozzarella Salad

Entrées (Select Two)

Shrimp and Scallop Pasta Sauté – Simmered in a White Wine and Fresh Herb Sauce and tossed with Farfalle Pasta
Swordfish Meuniere – Grilled Fresh Native Swordfish in a Balsamic Brown Butter Sauce served over Baby Spinach
Roasted Statler Breast of Chicken – Semi-Boneless Breast of Chicken finished in a Natural Pan Jus with Fine Herbs
Chicken Saltimbocca – Boneless Chicken Breast with Prosciutto, Mozzarella Cheese and Fresh Sage
Pasta Primavera – Farfalle Pasta tossed with Sautéed Spring Vegetables and a Creamy Alfredo Sauce
Portobello Manchego – Grilled Portobello Mushroom Caps stacked with Fresh Baby Spinach and Shaved Manchego Cheese

Chef Carved Entrées (Select One)

Herb Rubbed Roasted Breast of Turkey
Pan Seared Oven Roasted Pork Tenderloin
Herb Crusted Roast Sirloin of Beef
Roasted Tenderloin of Beef with a Pepper Crust
Mustard Crusted Boneless Leg of Lamb
(Carved Entrées served with Chef's Selection of Sauces)

Served With

Chef's Selection of Vegetable and Starch
Freshly Baked Dinner Rolls and Butter

Complimentary Cake Cutting

Cutting and Serving of Client-Provided Wedding Cake and Fresh Strawberry Garnish

Coffee and Tea Service

\$110.00 per Person

Additional Chef Carved Entrée - \$10.00 per person

Minimum of 75 Adults for Non-Holiday Friday and Sunday Wedding Receptions

Minimum of 100 Adults for Saturday Wedding Receptions

20% Administrative Fee, Massachusetts Sales Tax and Facility Fees are additional.

Administrative Fee is subject to MA Sales Tax.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

The Northern Crown Buffet Dinner

Deluxe Cheese, Fruit and Crudités Display

Served during your Cocktail Hour

A Bountiful Array of Fresh Sliced and Whole Vegetables, Imported and Domestic Cheeses including Saga Blue, Classic Brie, Cheddar, Gouda and Boursin served with Assorted Crackers and Fruit Garnish

Champagne Toast

Domaine Chandon Brut

Soup or Salad (Select One)

New England Clam Chowder • Carrot Ginger Soup • Butternut Squash Bisque • Lobster Bisque
Organic Field Greens Salad with Seafood and Rémoulade Sauce • Traditional Caesar Salad with Hearts of Romaine
Romaine Lettuce and Mesclun Greens with Sun Dried Cranberries, Toasted Pecans and Raspberry Vinaigrette
Marinated Tomato and Buffalo Mozzarella Salad • Arugula and Endive Salad with Roasted Beets and an Aged Balsamic Glaze

Entrées (Select Two)

Pan-Seared Halibut – Fresh Halibut Fillet served with a Fennel-Tomato Marmalade and Roasted Red Pepper Butter
King Salmon – Fresh King Salmon Fillet baked in a Potato Pancake Nest and finished in a Creamy Leek and Saffron Sauce
Shrimp and Scallop Sauté – Simmered in a White Wine and Fresh Herb Sauce then tossed with Farfalle Pasta
Chicken Homard – Baked Chicken Breast stuffed with Lobster Meat and Gruyere Cheese, Lemon Herb Butter Sauce
Short Rib of Beef – Braised Short Rib complemented with Natural Pan Gravy
Pasta Primavera – Farfalle Pasta tossed with Sautéed Spring Vegetables in a Creamy Alfredo Sauce
Portobello Manchego – Grilled Portobello Mushroom Caps stacked with Fresh Baby Spinach and Shaved Manchego Cheese

Chef Carved Entrées (Select Two)

Herb Rubbed Roasted Breast of Turkey
Pan Seared Oven Roasted Pork Tenderloin
Herb Crusted Roast Sirloin of Beef
Roasted Tenderloin of Beef with a Pepper Crust
Mustard Crusted Boneless Leg of Lamb
Roasted Salmon

(Carved Entrées served with Chef's Selection of Sauces)

Served With

Chef's Selection of Vegetable, Starch, Freshly Baked Dinner Rolls and Butter

Complimentary Cake Cutting

Cutting and Serving of Client-Provided Wedding Cake and Fresh Strawberry Garnish

Coffee and Tea Service

\$125.00 per Person

Minimum of 75 Adults for Non-Holiday Friday and Sunday Wedding Receptions

Minimum of 100 Adults for Saturday Wedding Receptions

20% Administrative Fee, Massachusetts Sales Tax and Facility Fees are additional.
Administrative Fee is subject to MA Sales Tax.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

The Glory of the Seas Lobster Buffet Dinner

Deluxe Cheese, Fruit and Crudités Display

Served during your Cocktail Hour

A Bountiful Array of Fresh Sliced and Whole Vegetables, Imported and Domestic Cheeses including Saga Blue, Classic Brie, Cheddar, Gouda and Boursin served with Assorted Crackers and Fruit Garnish

Champagne Toast

Domain Chandon Brut

Soup (Select One)

New England Clam Chowder • Carrot Ginger Soup • Chicken Tortellini Soup Butternut Squash Bisque • Lobster Bisque

Salad (Select One)

Organic Field Greens with Raspberry Vinaigrette • Traditional Caesar Salad with Hearts of Romaine • Red Jacket Spinach Salad Romaine Lettuce and Mesclun Greens with Sun Dried Cranberries, Toasted Pecans and Raspberry Vinaigrette

Entrée

1 ½ lb. Steamed Lobster - Served with Clarified Butter

A Plated Vegetarian Selection is available upon request

Chef Carved Entrée

Roasted Tenderloin of Beef with a Pepper Crust

Served with:

Homemade Corn Bread • Red Jacket Summer Cole Slaw • Steamed Shellfish Medley with Hot Clam Broth Boiled Onion and Portuguese Sausage • Sweet Corn on the Cob • Roasted Red Bliss Potato

Complimentary Cake Cutting

Cutting and Serving of Client-Provided Wedding Cake and Fresh Strawberry Garnish

Coffee and Tea Service

\$120.00 per Person

Minimum of 75 Adults for Non-Holiday Friday and Sunday Wedding Receptions

Minimum of 100 Adults for Saturday Wedding Receptions

20% Administrative Fee, Massachusetts Sales Tax and Facility Fees are additional.

Administrative Fee is subject to MA Sales Tax.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

Reception Enhancements

Passed Hors d' Oeuvres

Per Piece – Minimum Order of 100 Pieces Each

Swedish Style Meatball	\$2.00 ea.	Lobster Quesadilla	\$3.25 ea.
Toasted Tortilla Chip	\$2.25 ea.	Smoked Salmon Crostini	\$3.25 ea.
<i>With hummus, Red Onion & Olives</i>		Mini Crab Cake	\$3.25 ea.
Vegetable Spring Roll	\$2.50 ea.	<i>With Chili Mayonnaise</i>	
Caprese Crostini	\$2.50 ea.	Clam Casino	\$3.25 ea.
<i>With Mozzarella, Roma Tomato & Basil</i>		Scallop Wrapped in Bacon	\$3.50 ea.
Mini Phyllo Cup	\$2.50 ea.	California Roll	\$3.50 ea.
<i>With Raspberry & Brie</i>		<i>With Wasabi Aioli and Pickled Ginger</i>	
Beef Teriyaki on a Skewer	\$2.75 ea.	Local Oyster on the Half Shell	\$3.50 ea.
Thai Chicken Skewer	\$2.75 ea.	Jumbo Shrimp Cocktail	\$3.50 ea.
Spanakopita	\$3.00 ea.	Sliced Duck Breast Crostini	\$4.00 ea.
Mushroom Cap	\$3.00 ea.	<i>With Asian Glaze</i>	
<i>Stuffed with Crabmeat</i>		Asian Lamb Chop	\$4.50 ea.
		New England Clam Chowder Sip	\$3.25 ea.

For a one-hour Cocktail Reception, we suggest a minimum of five pieces per guest.

Red Jacket Passed Hors d' Oeuvres Package

(Five Pieces per Guest based on Assortment Below)

Scallop Wrapped in Bacon • Thai Chicken Skewer • Caprese Crostini with Fresh Mozzarella, Roma Tomato and Basil
\$12.00 per person

Cape Cod Seafood Display

(Serves Approximately 75 Guests)

Jumbo Shrimp Cocktail (150 pieces) • Little Neck on the Half Shell (75 pieces) • Local Oysters on the Half Shell (75 pieces)
Beautifully Displayed on Ice with Cocktail Sauce, Wasabi, Horseradish and Lemon Wedges
\$750.00

Please consult with your wedding coordinator to customize or expand your display.

Petite Dessert Display

Assorted Dessert Bars, Fresh Baked Cookies, Biscotti,
Macaroons, Petit Fours and Miniature Pastries

\$10.00 per person

Ice Cream Push Cart

Fully Stocked with Assorted Ice Cream Novelties

\$6.00 per person

20% Administrative Fee, Massachusetts Sales Tax and Facility Fees are additional.
Administrative Fee is subject to MA Sales Tax.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

Cocktail Reception Beverage Service

Hosted Bar Beverage Pricing Per Drink

Top Shelf Spirits	\$11.00	Imported/Craft Beers	\$6.00
Premium Spirits	\$9.00	Domestic Beers	\$5.00
House Wine by the Glass	\$8.00	Non-Alcoholic Beer	\$5.00
Premium Wine by the Glass	\$10.00	Soft Drinks	\$3.00
Champagne	Per Bottle	Bottled Water	\$3.00

Top Shelf Selections

Knob Creek
Grey Goose
Bombay Sapphire
Patron Silver
Crown Royal
Johnnie Walker Black
Mt. Gay

Premium Selections

Jack Daniels
Tito's
Tanqueray
El Jimador
Seagram's VO
Dewar's
Captain Morgan

Open Bar Package

Includes top shelf or premium spirits, mixers, a selection of imported, craft and domestic bottled beers, premium wine, house sparkling wine, soft drinks and bottled water

Top Shelf Selections - Per Person Pricing

Hour One: \$23.00
Hour Two: \$16.00
Additional Hours: \$11.00

Premium Selections - Per Person Pricing

Hour One: \$19.00
Hour Two: \$14.00
Additional Hours: \$10.00

Beer and Wine Open Bar Package

Includes selection of imported/premium and domestic bottled beers, house wine, house sparkling wine, soft drinks and bottled water

Beer and Wine - Per Person Pricing

Hour One: \$14.00
Hour Two: \$12.00
Additional Hours: \$10.00

Please inquire with your wedding coordinator about our complete Beer, Wine, Signature Drink and Frozen Beverage Menus

Private Cocktail Reception Service is limited to a maximum of five (5) hours and to conclude no later than 11:00 pm.

All Food and Beverage Items are subject to 20% Administrative Fee and Massachusetts Sales Tax.

Administrative Fee is subject to MA Sales Tax.

Shots or doubles will not be served

Children's Plated Wedding Menu

Ages 3-11

Entrées (Select One)

Crispy Chicken Tenders and French Fries
Home Style Mac N' Cheese

Children's Dinner Menu includes Chef's Vegetable, Fresh Baked Rolls and Butter

\$20.00 per Person

Vendor Plated Dinner

A plated meal for your photographer, DJ, band, etc.

Chef's Entrée Selection

Hot Entrée, Starch and Seasonal Vegetable

\$35.00 per Person

**20% Administrative Fee, Massachusetts Sales Tax and Facility Fees are additional.
Administrative Fee is subject to MA Sales Tax.**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

Red Jacket Beach Resort Wedding - General Information

- A \$2,000.00 non-refundable / non-transferable deposit is due at signing of the contract. An additional \$5,000.00 non-refundable / non-transferable deposit is due six (6) months prior to the scheduled date of the event.
- A guaranteed number of guests attending your reception along with finalized menu selections is required fourteen (14) days prior to your reception. You will be billed for this guaranteed number or the actual guest count, whichever is greater. A minimum charge of 75 adults shall apply to all Red Jacket Beach Resort wedding receptions held on a non-holiday Friday or Sunday. All Saturday wedding receptions require a minimum charge of 100 adults.
- All food and beverage items must be supplied by the Red Jacket Beach Resort with the exception of the client-provided wedding cake.
- All decorations and rental items must be approved by resort management. No nails, thumb tacks or tape of any kind are to be used for the installation of decorations to resort facilities. Florists/decorators may decorate ceremony/reception site two (2) hours prior to the scheduled start time.
- In adherence with the laws of the Commonwealth of Massachusetts and the Town of Yarmouth, guests are not permitted to consume alcoholic beverages (unless provided by resort) in resort common areas. This includes all meeting rooms, function facilities, public areas, and hospitality suites. The Red Jacket Beach Resort reserves full right to discontinue bar service to any individual or group who is disruptive or appears to be intoxicated. The sale or delivery of alcohol to a person under twenty- one (21) years of age is prohibited by law. Guests who look thirty (30) years of age or younger will be asked for picture identification. Shots or doubles will not be served.
- All receptions must end by 11:00 pm and outdoor events by 10:00 pm.
- Menu prices are subject to change but are guaranteed on fully executed contracts.
- Final payment on an estimated bill is due fourteen (14) days prior to the date of the reception. An authorized credit card must be left on file. Any remaining balance at the end of your reception will be invoiced and charged to this credit card. In the event of an overpayment, the Red Jacket Beach Resort will process your refund within fourteen (14) days.
- The Red Jacket Beach Resort reserves the right to monitor all private functions. The Resort Manager on Duty has the authority to lower the sound level of all bands, disc jockeys, and entertainers to comply with the Town of Yarmouth noise ordinance. Doors of function space must remain closed once entertainment commences. Liability for damage to the premises is the responsibility of the wedding client and will be charged accordingly. The Red Jacket Beach Resort cannot assume responsibility for the loss or damage to personal property and/or equipment brought onto the premises. Outdoor amplified entertainment is not permitted at the Red Jacket Beach Resort.
- All Saturday and Holiday Weekend receptions require a minimum of ten (10) reserved guest rooms with a two-night minimum stay, equating to a twenty (20) room night minimum. All non-holiday Friday receptions require a minimum of ten (10) reserved guest rooms on the evening of the reception. Non-holiday Sunday receptions do not have a minimum guest room requirement. Multi-bedroom villa accommodations shall count as two guest rooms per night towards the specified minimum room commitment.