



General Information

The following breaks down the costs involved for booking a dinner event at the Chatham Wayside Inn.

Room Charge

A facility fee is assessed for the exclusive use of the Village Green Room and the adjoining bluestone patio. This charge will vary depending on the time of the year, and the day of the week you are holding your event. Evening events must conclude by 10:00PM.

Dinners

We offer a number of options for Special Dinners. All prices are subject to a 20% gratuity and a 5% Massachusetts sales tax.

Bar Cost

At the Chatham Wayside Inn we bill your bar cost on actual consumption. You have the option of hosting your bar in any manner that best suits your entertainment style. The Chatham Wayside Inn cannot allow liquor of any kind to be brought into our banquet areas. We typically recommend estimating \$25.00 per person if you host the cocktail hour and a wine pour with dinner, and \$40.00 per person if you host an open bar the entire event. In all cases, with the exception of a complete no-host bar, a breakdown is provided of the actual consumption at the end event, and applied to your final charge, plus a 20% gratuity and a 5% Massachusetts Sales Tax.

Deposits

In order to secure a date for your event, we ask for a non-refundable deposit in the amount equal to the room charge. This deposit is applied to your final bill at the end of the event. Once you have secured your date, you will be sent a contract along with a cost estimate and payment schedule based on the number of anticipated guests and menu selected.

Room Block

As a courtesy to your guests, a room block can be established with 10 rooms at the Chatham Wayside Inn. Room rates are not discounted. They are simply held under the wedding name and made available to your guests. A release date will be given to the block. Any unreserved rooms will be returned to general inventory.



Rehearsal Dinners & Special Events





Butlered Hors d'Oeuvres

Hot and Cold Selections

Priced per 50 pieces

Maine Crab Cakes

sautéed to a golden brown and served with
jalapeño tartar sauce
200.00

Teriyaki Seared Beef Kabobs

teriyaki glazed tenderloin tips
175.00

Chicken Satay

Thai peanut sauce
175.00

Smoked Salmon on a Crispy Potato Pancake

served with a complimentary accoutrement
and fresh seasonal garnish
225.00

Spanikopita

light and crispy phyllo dough wrapped around
a spinach filling
175.00

Stuffed Mushroom Caps

filled with either a Maine crabmeat or vegetarian stuffing
200.00

Mini Beef Wellington

beef and mushrooms in a puffy pastry
200.00

Wayside Oysters Rockefeller

oysters stuffed with spinach, onion and fennel
250.00

Cape Cod Scallops

fresh jumbo scallops wrapped in a thick cut
of applewood-smoked bacon
225.00

Chicken Quesadilla

seared flour tortillas stuffed with seasoned chicken, caramelized
onions, peppers, and Jack cheese,
topped with sour cream
200.00

Tempura Shrimp

served with a ginger-soy dipping sauce
225.00



Butlered Hors d'Oeuvres

Hot and Cold Selections

Priced per 50 pieces

Shrimp Scampi

sautéed with garlic, white wine and parsley
225.00

Shrimp Cocktail

chilled poached shrimp served with fried root chips and
homemade cocktail sauce
200.00

Asian Vegetable Spring Roll

assorted Asian vegetables rolled in a crisp egg wrapper and
accompanied by a mango, sambal dipping sauce
175.00

Coconut Prawns

fresh jumbo shrimp coated with coconut, fried to a golden
brown and served with a dipping sauce
200.00

Tenderloin Crustini

sliced beef tenderloin layered on a house-made
garlic crustini
200.00

Tomato & Feta in Phyllo

sun-dried tomatoes, herbs and feta cheese
rolled in a phyllo pastry and baked to a golden brown
175.00

Sesame Seared Tuna

served on a crispy wonton with wasabi
225.00

Samosas

spring rolls with chicken, ginger, onions and
crunchy water chestnuts
175.00

Mini Deep Dish Pizzas – Assorted

zesty tomato sauce with one of four ingredients:
Italian sausage, green pepper and onion,
mushroom or pepperoni, then topped with mozzarella cheese
150.00

Antipasto Skewers

fresh mozzarella cheese, sun-dried tomatoes, artichoke hearts,
Kalamata olives, seasoned with an Italian vinaigrette
175.00

Seafood Crepe Bundle

whole baby shrimp with scallops, crabmeat and lobster
mixed together in a rich cream sauce of brie and fontina cheese
and served wrapped in a petite crepe bundle
200.00

Dill Cheese en Croute

savory dill and cream cheese,
baked together in a delicate pastry crust
150.00

Brie with Raspberry and Almonds in Phyllo

175.00

All Kosher Cocktail Franks

baked in a puff pastry
175.00

All prices are subject to a 20% gratuity and a 5% Massachusetts Sales Tax.



Stationary Hors d'Oeuvres

The Wayside Tradition

includes

Wayside International Cheese and Fruit Display

an arrangement of imported and domestic cheeses; brie, bleu, goat, cheddar, and gouda, accompanied by assorted crackers and fresh seasonal fruits

Seasoned and Grilled Vegetable Crudités

an arrangement of fresh seasoned and grilled vegetables

A selection of Four Butlered Hors d'Oeuvres

(see Butlered Hors d'Oeuvres)

\$28.00 per person for 2 hours

Wayside International Cheese and Fruit Display

an arrangement of imported and domestic cheeses, accompanied by fresh seasonal fruits and crackers

6.00

Antipasto Display

fresh mozzarella, prosciutto, salami, provolone, artichoke hearts, olives, roasted red peppers, plum tomatoes, pepperoncini, olive oil, balsamic vinegar, basil pesto, assorted crudités and crustini

15.00

Chilled Seafood Mirror

a selection from the sea, including smoked Atlantic salmon, poached shrimp, smoked mussels, scallop ceviche, and other local seafood

18.00

Seasoned and Grilled Vegetables

an arrangement of zucchini, onions, eggplant, and asparagus lightly seasoned and grilled

8.00

Raw Bar

a selection of Chatham clams, Wellfleet oysters, and chilled shrimp displayed on a bed of ice served with cocktail sauce, lemons, horseradish sauce, and Tabasco sauce

Market Price

Shrimp Bowl

a lovely punch bowl filled with ice and mounded with shrimp accompanied by cocktail sauce and lemons

15.00

Artichoke-Spinach Dip

served with assorted crackers and crustini

Half-pan 75.00 Full Pan 150.00

Wayside Crab Dip

served with assorted crackers and crustini

Half-pan 100.00 Full Pan 200.00



Chatham Dinner

Dinner includes the selection of an appetizer, choice of 2 entrées with appropriate accompaniments, bread basket, a dessert selection, coffee, decaffeinated coffee and assorted teas

APPETIZER

Select One

Traditional Caesar Salad

Wayside Inn Spinach Salad

balsamic vinaigrette, toasted walnuts, goat cheese and cranberries

Wild Mushroom Bisque Cream of Asparagus Soup

Butternut Squash Bisque Wayside Clam Chowder

ENTRÉES

Select Two

Pan-Roasted Cod

with a pesto crumb topping

New England Stuffed Sole

fresh native sole with a crab and lobster stuffing, finished with an herb beurre blanc

Horseradish-Encrusted Salmon

with a lemon caper vinaigrette

New England Chicken

cranberry and apple-stuffed chicken breast, finished with a port wine demi-glace

New York Sirloin

sliced sirloin served with roasted shallot and rosemary sauce

Chicken Francaise

chicken breast battered and sautéed in a lemon white wine sauce, finished with parsley and Asiago cheese

Entrées are served with the Chef's choice of appropriate starch and fresh seasonal vegetables

DESSERT

Select One

Warm Apple Crisp à la mode

Boston Cream Pie

Chocolate Brownie Sundae

COFFEE CART

Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$48.00 per person

All prices are subject to a 20% gratuity and a 5% Massachusetts Sales Tax.



The Wayside Dinner

Dinner includes the selection of an appetizer, choice of 2 entrées with appropriate accompaniments, bread basket, a dessert selection, coffee, decaffeinated coffee and assorted teas

APPETIZER

Select One

Spinach Salad

balsamic vinaigrette, toasted walnuts,
goat cheese and cranberries

The Wedge

Iceberg lettuce with blue cheese dressing,
crisp smoked bacon, tomato and Bermuda onion

Shrimp Cocktail

half dozen poached and chilled jumbo shrimp
served with cocktail sauce and lemon

Maine Crab Cakes

served with a lemon caper beurre blanc

Lobster Bisque

creamy and elegant

ENTRÉES

Select Two

Filet Mignon

served with a cabernet demi-glace

Fresh Atlantic Grilled Swordfish

served with a citrus beurre blanc

Frenched Doubled Pork Chop

topped with a cabernet-thyme demi-glace

Slow-Roasted Long Island Duck

served with a wild mushroom-sundried cherry sauce

Surf n' Turf

grilled petite filet mignon with a rich veal demi-glace
and two crab-stuffed shrimp with a lemon beurre blanc

Sesame-Seared Rare Tuna

with wasabi whipped potatoes, crisp cucumber slaw
and ginger soy glaze

Chipotle Chili Maple Glazed Pork Chop

with cilantro and cheddar cheese potato and cucumber salad

Entrées are served with the Chef's choice of appropriate starch and fresh seasonal vegetables

DESSERT

Select One

**Cheesecake Factory® Cheesecake, Coconut Cream Pie,
Chocolate Lava Cake, White Chocolate Mousse with raspberries and fresh mint**

COFFEE CART

Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$56.00 per person

All prices are subject to a 20% gratuity and a 5% Massachusetts Sales Tax.



Cocktail/Welcome Party

*Consider a fun, relaxed, and sophisticated evening of cocktails and hors d'oeuvres
for the start of your wedding weekend in Chatham*

Entertain your guests with:

Cape Cod Dory Raw Bar

overflowing with a selection of Chatham little necks, Wellfleet oysters,
and chilled shrimp on a bed of ice surrounded by cocktail sauce, lemons,
horseradish and Tabasco Sauce. Displayed for 1 hour

Antipasto Display

fresh mozzarella, prosciutto, salami, provolone, artichoke hearts, olives, roasted red peppers,
plum tomatoes, pepperoncini, olive oil, balsamic vinegar, basil pesto with assorted bread and crustini

Warm Artichoke Dip and Wayside Crab Dip

surrounded by an assortment of crackers and crustini

Butlered Hors d'Oeuvres

your selection of 4 hors d'oeuvres from the accompanying list,
to be passed, unlimited, during the first 2 hours of the cocktail party

Viennese Dessert and Coffee Table

a lovely presentation of petite desserts,
fresh brewed coffee, decaffeinated coffee and tea offered during the last hour

\$65.00 per person*

Open Bar

Cocktails will be offered and charged on a consumption basis*

**plus a 20% gratuity and a 5% Massachusetts Sales Tax.*



New England B&B Buffet

SERVED

Select One

Clam Chowder

Portuguese Kale Soup

Lobster Bisque

BUFFET

Grilled Statler Chicken

Wayside Inn Specialty Crab Cakes

Old Fashioned Baked Beans

Tender BBQ Baby Back Ribs

Grilled and Seasoned Vegetables:
zucchini, summer squash, eggplant, onions, asparagus tips

Creamy Coleslaw

Rolls and Cranberry Bread

Baked Potato Bar
with cheese, sour cream, bacon, butter, chives

COFFEE CART

Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas

SELECT YOUR OWN "SWEET ENDING"

(See "Sweet Endings")

\$52.00 per person

35 person minimum

The above prices are per person plus a 20% gratuity and a 5% Massachusetts Sales Tax.



Celebration Buffet

ANTIPASTO SALAD BAR AND BREAD STATION

Fresh mozzarella, prosciutto, salami, provolone, artichoke hearts, olives, roasted red peppers, plum tomatoes, pepperoncini, mesclun greens, assorted crudités, olive oil, balsamic vinegar, basil pesto and crustini.

CARVING STATION

Select One

Roasted Turkey
Honey Roasted Ham
New York Sirloin Roast

PASTA STATION

from an array of ingredients, our Chef will create your own sauce to enhance our

Marinara, Pesto, Alfredo and Aglio e Olio sauces.

Select two types of pasta

Cheese-filled Tortellini
Lobster Ravioli

LAND AND SEA STATION

Chicken *Select One*

New England Chicken
with apple cranberry stuffing

Chicken Picatta
seasoned chicken breast sautéed with artichoke hearts, tomato, capers, white wine, lemon and butter served over spinach and finished with Asiago cheese

Chicken Francaise
chicken breast delicately battered and sautéed in a lemon white wine sauce with parsley and Asiago cheese

Fish *Select One*

Crab Stuffed Sole
fresh native sole stuffed with a crab and lobster stuffing, finished with an herb beurre blanc

Oven-Roasted Cod
topped with a pesto crust,
finished with a chardonnay butter sauce

Grilled Filet of Salmon
served with a citrus beurre blanc

Accompanied by the Chef's selection of appropriate starch and fresh seasonal vegetables

COFFEE CART

Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas

SELECT YOUR OWN "SWEET ENDING"

(See "Sweet Endings")

\$60.00 per person
35 person minimum

The above prices are per person plus a 20% gratuity and a 5% Massachusetts Sales Tax.



Chatham Clam Bake Buffet

SERVED

Choose one for your guests:

Clam Chowder

Lobster Bisque

BUFFET

Garden Salad

mesclun greens with julienne cucumbers, Bermuda onions and grape tomatoes
tossed with our cranberry-raspberry vinaigrette

Coleslaw

Rolls, Cranberry Bread and Butter

Steamers (Soft Shell Clams) with drawn butter and broth

Grilled Chicken and BBQ Ribs

Steamed 1.5 lb. Chatham Lobster with drawn butter

Watermelon Slices

Corn on the Cob

Red Bliss Oven-Roasted Potatoes

Hot refreshing cloths are offered to guests

COFFEE CART

Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Teas

SELECT YOUR OWN "SWEET ENDING"

(See "Sweet Endings")

Market Price

35 person minimum

The above prices are per person plus a 20% gratuity and a 5% Massachusetts Sales Tax.



Sweet Endings

*You choose how your evening ends with one of the following dessert buffets.
Included in the pricing of all of the Buffet Dinners, the "Sweet Endings" option may be added for an additional \$6.00 per person charge to the Chatham Dinner and the Wayside Dinner.*

Make Your Own Ice Cream Sundae Buffet

Vanilla Ice Cream
hot fudge, caramel, strawberry sauce, macaroon pieces,
brownie pieces, cherries, whipped cream, jimmies, M&M's

Add: Apple Crisp for \$4.00 per person

Add: Chocolate Whoopie Pies for \$4.00 per person

Cheesecake Factory® Cheesecake Buffet

Original Supreme, Boston Cream Cheesecake, Godiva Double Chocolate and Seasonal Option
Toppings for your guests to add include: hot fudge, caramel, strawberry sauce and whipped cream

Old Fashioned New England Pie Buffet

Offer your guests Blueberry, Lemon Meringue, Boston Cream and Granny Smith Apple Crisp Pie
served à la mode and with whipped cream

Chocolate Lover's Delight Buffet

For those who cannot ever get enough chocolate in their lives offer them:
7 Layer Cake, Chocolate Mousse Pie, Dark Chocolate Fondue with Cake and Fruit Dippers

Viennese Dessert Buffet

A delightful assortment of miniature cakes and pastries