

Beauport Weddings ...

Beauport Hotel Gloucester is nestled on the edge of Gloucester Harbor and features world-class amenities complimented by stunning views of the Atlantic Ocean. Boasting 94-guest rooms, an impressive oceanfront ballroom with elegant decks that will accommodate up to 230 guests, and a rooftop pool and bar, this boutique hotel is the premier wedding venue North of Boston. Flanked by brilliant ocean waters on one side and the bustling village of America's oldest seaport on the other, Beauport Hotel Gloucester is an idyllic choice for your wedding and reception.

The talented and award winning, wedding & events team at Beauport Hotel Gloucester understands that a couples' wedding day promises to be one of the most memorable of their life. Whether it be a traditional celebration, a modern union, or a lavish affair, our team will guide the way seamlessly for an unforgettable journey.

Beauport Hotel Gloucester tailors our services to meet the very personal needs of every couple. Whether it be advising on culinary selections, recommending a photographer to capture the day or arranging for guest accommodations, the Beauport Hotel Gloucester will address every detail to ensure that we deliver a spectacular event.

Cordially,

The Wedding & Events Team
Beauport Hotel Gloucester
Events@BeauportHotel.com
978-282-0008

Beauport Grand Ballroom

Our largest venue, the 3,327-square-foot Oceanside Grand Ballroom offers rich details, including hardwood flooring, antiqued gold chandeliers, floor-to-ceiling windows and an oceanside terrace designed to reflect the hotel's New England coastal elegance.

VENUE RENTAL FEE INCLUDES:

- Four adjoining spaces, including the Grand Ballroom, Oceanside Terrace, Pavilion Room and Pre-Assembly Area
- Beauport Hotel Gloucester's Water View Suite with one night's accommodation on the night of the wedding
- Elegant china, linen, flatware & stemware
- All tables and chivari chairs
- Chilled sparkling toast
- Cutting and plating of wedding cake
- Professional Event Manager to assist you with your planning as well as day of management

Friday Reception \$6,500

Saturday Reception \$7,500

Sunday Reception \$5,500

Beauport Wedding Ceremonies

Beauport Hotel Gloucester is a picturesque location to pair your reception with your ceremony. Host a wedding ceremony, either on our Oceanside Terrace, Grand Ballroom or Pavilion Room. Included in the ceremony fee is 30 minutes of extra time for the ceremony, location, set-up and breakdown of chairs and a professional Event Manager to provide on-site assistance from beginning to end. Ceremony rehearsals are not available due to the nature of Hotel business. Your Professional Event Manager will work closely with you, prior to the wedding, to detail the ceremony.

Ceremony On Site \$1,500

Beauport Beverage Service

Beauport Hotel Gloucester's Bar Options are for four and one-half hours, and alcohol service concludes thirty minutes before the end of the Event. Included in both open bar packages are Wine service with dinner and signature cocktails passed during cocktail hour.

Cash Bars and Consumption Bars are available as well.

Harbor Bar \$49pp

WINE

Ca'Donini Pinot Grigio
Excelsior Sauvignon Blanc
Noble Vines Chardonnay

Handcraft Pinot Noir
Noble Vines Cabernet Sauvignon
Noble Vines Merlot

Grandial Brut
Gambino Prosecco

BEER

Bud Light
Heineken
Local IPA
Sam Adams Boston Lager
Downeast Cider
Stella Artois
Sam Adams Seasonal
Cape Ann IPA
Blue Moon
Rotating Line
Rotating Line

LIQUOR

Beauport Vodka
Bacardi
Captain Morgan
Tangueray
Dewars
Jim Beam
Jack Daniels
Milagro
Amaretto di Saronno
Bailey's

Pavilion Bar \$54pp

WINE

Santa Cristina Pinot Grigio
Nobilo Sauvignon Blanc
Landmark Chardonnay
Chateau Ste Michelle Reisling
Meiomi Rose

Meiomi Pinot Noir
Heritage Cabernet Sauvignon
Seven Falls Merlot
Crios de Susan Balbo Malbec
Love Noir Red Blend

Gratien Mayer Sparkling Brut
Gratien Mayer Sparkling Rose

BEER

Bud Light
Heineken
Local IPA
Sam Adams Boston Lager
Downeast Cider
Stella Artois
Sam Adams Seasonal
Cape Ann IPA
Blue Moon
Rotating Line
Rotating Line

LIQUOR (In addition to Harbor Bar)

Titos Vodka
Grey Goose Vodka
Privateer Rum
Bobmbay Sapphire
Johnnie Walker Black
Glenlivet
Makers Mark
Bulliet Bourbon
Jameson
Patron
Grand Marnier

PASSED HORS D'OEUVRES

Please Select Six - Two from Each Grouping

From the Sea

Ipswich Fried Clam Shooter with House Recipe Tartar
Lobster Mac and Cheese Bites
New England Clam Chowder in Petite Boule
Cape Ann Lobster Salad on Buttered Brioche
Lobster and Avocado Tortilla Crisp with Beauport Vodka Crème Fraiche (GF)
Jumbo Lump Crab Cake with Lemon Caper Remoulade
Privateer Rum Glazed Shrimp Skewer with Boozy Tropical Salsa (GF)
Fire Roasted Shrimp and Cheesy Grits Spoon (GF)
Sea Scallops Wrapped in Bacon with Maple Syrup Glaze (GF)
Native New England Seafood Ceviche Served on a Scallop Shell (GF)
Spicy Ahi Tuna Tartare Cone with Avocado Crema
Smoked Salmon with Aquavit Dill Cream on Lacy Potato Pancake
Shrimp Cocktail Shooters (GF)

From the Land

Tandoori Spiced Chicken Skewer with Major Grey's Chutney (GF)
Bourbon Barbequed Pulled Chicken Flatbread with Roasted Pineapple, Shallots and Goat Cheese
Jamaican Jerk Chicken Brochette with Fresh Mango Salsa(GF)
Herb Roasted Tenderloin Bite with Smoky Blue Cheese Fondue
Filet Mignon Crostini with Arugula Pesto and Sweet Onion Red Wine Jam
Classic Grilled Beef Slider with Aged Cheddar, House Pickle, Fisherman's Ale Mustard and Pretzel Roll
Chili Lacquered Beef Skewer with Avocado Crema (GF)
Thai Spiced Steamed Pork Dumpling Spoon with Chili Lime Sauce and Slivered Scallion
Shredded Pork Empanada with Cilantro, Jalapeno and Pineapple Drizzle
Petite Lamb Gyro with Whipped Feta and Roasted Cubanelle

From the Earth

Twice Baked Marble Potatoes with Cheddar Ale Fondue and Chives
Potato Latkes with House Made Bourbon Apple Sauce and Crème Fraiche
Seasonally Ripe Mission Fig with Goat Cheese, Crushed Pistachios and Lavender Honey (GF)
Stone Fruit Jam and Brie en Croute
Manchego Risotto on Silver Spoon with Chive Oil, Cress and Parmesan Dust
Crispy Polenta Cake with Oven Dried Tomato, Feta and Kalamata
Cremini Mushroom with Herbs de Provence, Panko and Manchego
Sun Dried Tomato Arancini Bite with Creamy Lemon Basil Pesto Dip
Petite Grilled Cheese Set atop Fire Roasted Tomato Soup
Goat Cheese, Seasonal Fruit Compote and Pistachio Crostini
Crispy Vegetable Spring Rolls with Sweet Chili Garlic Sauce

STATIONARY HORS D'OEUVRES

CAPE ANN RAW BAR*

Gulf Shrimp, Wellfleet Oysters, and Crab Claws Dramatically Presented on Crushed Ice in a Replica Gloucester Seine Boat with the Traditional Accompaniments of Lemon Wedges, Grated Horseradish, Kicky Cocktail Sauce and Tabasco.

BEAUPORT ARTISANAL CHEESE AND CROSTINI TABLE

Beautifully Displayed Offering of Local and Imported, Perfectly Ripened Cheeses such as New England Cheddar, Manchego, French Brie with Seasonal Fruit Chutney, Herb Crusted Goat Cheese, Cranberry Stilton and Gouda Gold. Make Your Own Customized Crostini Bite with Crisp Olive Oil Toasts to be Topped with the Flavors of Your Choice. Fresh Basil Pesto, White Bean Garlic Spread, Herbed Ricotta Cheese, Eggplant Caponata, Roasted Seasonal Vegetables and Rosemary Marinated Olives. Accompanied by Baskets of Gourmet Crackers, Sliced Baguette, Seasonal Fresh and Dried Fruits

MEDITERRANEAN TABLE

An Assortment of Flavorful Tastes Including Roasted Baba Gannoujh, Tabbouleh, Flavorful Hummus, Stuffed Grape Leaves, Spanakopita Triangles, Cheeses, Olives, Fried Pita Triangles and Naan Breads

MARITIME MEZZE TABLE

An Assortment of Flavorful Tastes Including Roasted Baba Gannoujh, Tabbouleh, Flavorful Hummus, Make Your Own Customized Appetizer Bite with Crisp Olive Oil Toasts to be Topped with the Flavors of Your Choice. With Fresh Basil Pesto, White Bean Garlic Spread, Herbed Ricotta, Eggplant Caponata, Roasted Seasonal Vegetables, Thinly Sliced Hard Cheeses, Italian Cured Meats and Rosemary Marinated Olives. Served with Fried Pita Triangles, Focaccia Squares and Crisp Bread Sticks

ANTIPASTI MISTI

An Abundant Display of Italian Cured Meats Including Soppressata and Capicola, Imported Cheeses, Colorful Roasted Sweet Red and Yellow Peppers, Grilled Asparagus, Imported Olives, Marinated Mushrooms and Artichoke Hearts. Served with Crispy Bread Sticks and Focaccia Bread

FARMHOUSE CHARCUTERIE BOARD

A Rustic Display of Fine Aged Cheeses and Farmhouse Pate, Country Sausages and Thinly Sliced Meats. Served with Cornichons, Pickled Onions, Pickled Mustard Seeds, Coarse Mustard, Fruit Chutney, Dried and Fresh Fruits, and Marinated Olives. Served with Olive Oiled Crostini and Assorted Breads

SUSHI STATION*

An Asian Themed Display with Five Choices of Freshly Prepared Sushi. All Selections are Accompanied by Sea Salted Edamame, Wasabi, Pickled Gingerroot, Soy Sauce and Chopsticks

*Consuming raw or undercooked items can pose a health risk, especially to young children, pregnant women, older adults and those with compromised immune systems.

Salad Included with Dinner

SIMPLE GREENS

Bibb Salad, Market Petite Vegetables with Basil Green Goddess Dressing

KALE AND CRANBERRY

Kale Salad with Marcona Almonds, Dried Cranberries and Herbed Sherry Vinaigrette

CAESAR

Beauport Caesar with Garlic Herbed Crostini and Parmesan Crisp

CAPRESE

Deconstructed Caprese Salad with Buratta, Heirloom Tomatoes, Micro Greens and Balsamic Reduction

FRISEE AND BEET

Salt Roasted Beet Salad with Frisee, Vermont Goat Cheese and Balsamic Reduction

BEAUPORT

Salad of Tender Lettuces, Shaved Asparagus, Manchego, Pomegranate Seeds and Raspberry Vinaigrette

SUMMER SALAD

Baby Spinach, Summer Watermelon, Pickled Red Onion, Feta and Lemony Dressing

ARUGULA AND PEACH

Baby Arugula Salad with Grilled Peaches, Goat Cheese, Toasted Almonds and Sherry Vinaigrette

CAPE ANN CHOPPED SALAD

Romaine, Thick Cut Bacon, Granny Smith Apple, Walnut, Dried Cranberries and Blue Cheese Crumbles with Orange, Dijon and Maple Dressing

SALAD AND SOUP SIP PAIR

Choice of Salad with Cinnamon Dusted Butternut Squash Bisque

or

Choice of Salad with Cup 'O Cape Ann Chowder

Entrée

SEA

Pan Seared New England Cod, Roasted Rosemary Potato Tower, Haricots Verts and Beurre Blanc.

Roasted Captain's Cut Cod with Seafood Risotto, Sautéed Asparagus and Champagne Citrus Pan Jus.

Cape Ann Baked Haddock with Oven Dried Tomato and Ritz Cracker Gremolata atop Potato Chive Puree with Market Julienned Vegetables.

Seared Halibut, Crispy Potato Confit and Succotash of Corn, Tomato, Butter Beans & Herb Confetti.

Grilled North Atlantic Salmon, Sea-Salted Fingerling Potatoes and Summer Squash Julienne

Seared Sea Scallops with Applewood Smoked Bacon Lardons, Roasted Corn and Red Onion Hash with Beurre Blanc Drizzle.

Seared Ahi Tuna, with Hoisin Soba Noodles, Julienne of Red Pepper, Scallion and Cucumber, Wakame Salad, Black and White Sesame Seeds.

Fresh Local Lobster Gratin with Pomme Puree and Seasonal Vegetables.

LAND AND SEA

Pan Seared Sliced Beef Tenderloin, Butter Poached Lobster Tail, Mushroom and Asparagus Ragout with Chive Mashed Potatoes.

Grilled Petite Filet Mignon, Potato Straws and Bordelaise with Panko Crusted Crab Cake on Savory Soft Polenta with Roasted Corn and Asparagus.

Ipswich Ale Braised Short Ribs with Herb Crusted Grilled Shrimp, Bacon and Black Truffled Macaroni and Cheese and Oven Roasted Asparagus.

LAND

POULTRY

Seared Statler Chicken with Long Stemmed Artichokes, Roasted Cherry Tomatoes, Garlic Confit, Baby Spinach and White Wine Reduction on Bed of Fingerlings.

Prosciutto Wrapped Roulade of Chicken with Apple and Date Dressing, Cider Reduction, Sea Salted Fingerlings and Sweet Potato Carrot Smash.

Champagne Chicken with Mushrooms, Tarragon, Potato Napoleon & Buttered Braised Baby Carrots

Coq au Chardonnay with Leeks, Forest Mushrooms and Bacon on Mashed Potato Bed with Sautéed Seasonal Vegetables.

BEEF

Seared Filet Mignon, Portobellos, Shallot, Peppercorn and Merlot Jus with Parsnip Pomme Puree, Olive Oil and Rosemary Baby Carrots with Garlic Aioli.

Char Grilled Sliced Tenderloin with Red Wine Demi-Glace on a Chive Horseradish Potato Pancake and Classic Creamed Spinach.

Slow Roasted Braised Short Ribs with Pomegranate Port Sauce, Camembert and Asparagus Bread Pudding and Forest Mushroom Sautée with Herb Confetti.

Classic Beef Wellington with Mushroom Duxelles, Truffled Pate and Flaky Puff Pastry, Chianti Demi-Glace, Potato Coins and Garlicky Green Beans.

PORK

Mustard Brined Porterhouse Pork Chop with Honey Roasted Apples, Layered Gruyere Potato Gratin and Roasted Brussels Sprouts.

Tenderloin of Pork with Fig and Pomegranate with Roasted Pepper, Parmesan Polenta Cake and Oven Fired Green Beans.

LAMB

Classic Rack of Lamb with Herbed Panko Crust, Rhubarb Compote, Crispy Confit Potatoes and Haricots Verts with Lemon Butter.

VEGETARIAN

Butternut Squash Risotto with Spinach, Pine Nuts, Balsamic Drizzle and Fried Sage.

Artichoke and Fontina Ravioli with Arugula Pesto and Roasted Vegetable Mélange.

Petite Roasted Vegetable Stack of Eggplant, Portobello, Peppers, Squash and Goat Cheese with Garden Tomato Basil Sauce.

VEGAN

Roasted Squash with Wild Mushroom Barley Risotto and Herbed Lemon Pesto.

Tofu and Vegetables on Sautéed Garlicky Greens and Roasted Vegetable Jus.

Late Night Snacks

-Sweet

Prices noted are per guest

BERRY SHORTCAKES

Homemade Buttermilk Mini Biscuits with Seasonal Fresh Berries, Chantilly Crème, Caramel & Fresh Fruit Sauces

MINIATURE PASTRY STATION

Fruit Tartlets, Lemon Meringue, Key Lime Tartlets, Chocolate Éclairs, Cannoli's and Chocolate Mousse Petit Fours

CHOCOLATE MOUSSE CUPS

Classic Bittersweet Chocolate Mousse Swirled into a Martini Glass accompanied with Chantilly Crème and Fresh Berry Garnish

CAKES AND TORTES

Delicious Choice to Choose Three: Triple Chocolate Truffle Cake, Black Bottom Chocolate Chip Cheesecake, Carrot Layer Cake, Chaos Snickers Bar Pie, Chocolate Raspberry Chambord Torte, Assorted Fruit Pies

ICE CREAM SUNDAE BAR

Chocolate, Vanilla and Strawberry Ice Cream In a Genuine Ice Cream Cooler Cart to be Scooped and Topped with Sprinkles, M&M's, Walnuts, Reece's Pieces, Crushed Oreo Cookies, Strawberries, Hot Fudge, Butterscotch and Fresh Whipped Cream

GELATO STATION

An Authentic Taste of Italy. Choose Three Flavors: Vanilla, Cappuccino, Pistachio, Salted Caramel or Fruit. Include Toppings of Chocolate Truffle Sauce, Brandied Caramel Sauce, Vanilla Whipped Cream, Raspberry Coulis, Toasted Nuts and Chocolate Bits

S'MORES & MORE

Playfully Toast Your Own Marshmallows Over an Open Flame. Add Graham Crackers, Chocolate Bars, Peanut Butter Cups, Whipped Cream, Strawberries, Bananas, Shaved Coconut and Caramel.

COTTON CANDY CART

Old Fashioned Cotton Candy Cone with Fresh, Modern, Organic Flavors of Caramel, Mango, Coconut, Watermelon or Passion Fruit

Late Night Snacks

-Savory

Prices noted are per guest

Beef Sliders & Hand Cut Fries

All Beef Mini Burgers with Gorgonzola, Caramelized Onion and Mango Ketchup Accompanied by Hand Cut Fries. Presented in a Cardboard Take-Out Box

Mini Lobster Rolls & Cape Cod Chips

Classic Gloucester Lobster Salad in a Mini Roll with a Bag of Cape Cod Potato Chips. Presented in a Red and White Checkered Take-Out Box

Kung Pao Chicken

A Sichuan Classic of Kung Pao Chicken with Seared Chilies, Asian Vegetables and Peanuts Over Lo Mein Noodles. In a Chinese Restaurant Take-Out Box with Chopsticks

Mini Philly Cheesesteaks

Shaved Steak with Melted Provolone Cheese on a Traditional Roll.

Street Vendor Sausage Cart

Authentic Stainless-Steel Street Vendor Cart Serving Up Mouth-Watering Sausages with Peppers, Onions and Accompaniments

Hot Pretzel Cart

New York City Pretzels that are Warm & Sea-Salty

POP Corn Cart

Hot Buttered Popcorn with Shake-Ins of Grated Parmesan Cheese, Seasoned Salt, Chili Lime, Lemon Pepper, White Cheddar, Cinnamon Sugar & Cocoa. Mix-Ins of M&M's, Reece's Pieces, Pretzel Sticks, Cheddar Goldfish, Dried Cranberries & Roasted Peanuts.

Chinese Take-Out Station

Crab Rangoon, Peking Dumplings, Kung Pao Chicken, Lo Mein Noodles & Pork Fried Rice. Complete with Chinese Take-Out Boxes, Chop Sticks, Hot Mustard, Soy Sauce, Duck Sauce & Fortune Cookies