



Continental Breakfast Buffet

The Brewster **\$18**

Chilled Orange, Grapefruit and Cranberry Juices
Assorted Breakfast Pastries and Muffins, Croissants and Bagels
Preserves and Assorted Flavored Philadelphia Cream Cheese
Freshly Brewed Starbuck's Coffee and Assorted Tazo Teas

The Truro **\$19**

Chilled Orange, Grapefruit and Cranberry Juices
Variety of Fresh Bagels Served with Flavored Philadelphia Cream Cheeses
House-made Granola with Dried Fruits
Sliced Fresh Seasonal Fruit and Mixed Berries with Dannon Yogurts
Freshly Brewed Starbuck's Coffee and Assorted Tazo Teas

The Orleans **\$21**

Chilled Orange, Grapefruit and Cranberry Juices
Assorted Breakfast Pastries and Muffins, Croissants and Bagels
Preserves and Assorted Flavored Philadelphia Cream Cheese
Sliced Fresh Seasonal Fruit and Mixed Berries with Dannon Yogurts
Freshly Brewed Starbuck's Coffee and Assorted Tazo Teas

The Marston Mills **\$22**

Chilled Orange, Grapefruit and Cranberry Juices
Choose one of our Freshly Made Breakfast Sandwiches:
Farm Fresh Scrambled Egg, Country Sausage, American Cheese on a Flaky Croissant
Farm Fresh Scrambled Eggs, Bacon, and Cheddar Cheese Burrito
Fresh Fried Egg, Canadian Bacon and Melted Cheese on a Toasted English Muffin
Selection of Kellogg Cereals
Sliced Fresh Seasonal Fruit and Mixed Berries with Assorted Dannon Yogurt
Freshly Brewed Starbuck's Coffee and Assorted Tazo Teas

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Banquet Breakfast

(Plated Presentation)

The Sagamore \$24

Fruit Cup Served in a Martini Glass with Raspberry Coulis

Fresh Scrambled Eggs, with Mushrooms, Onions, and Shredded Cheese
Crisp Bacon and Country Sausage
Home Fried Potatoes with Peppers and Onions

Assortment of Bakery Fresh Danish, Cranberry Bread and Croissants

Chilled Orange, Grapefruit and Cranberry Juices
Freshly Brewed Starbuck's Coffee and Assorted Tazo Teas

Breakfast Buffet

The Popponeset \$25

Chilled Orange, Grapefruit and Cranberry Juices

Sliced Fresh Seasonal Fruit and Mixed Berries with Dannon Yogurts

Farm Fresh Scrambled Eggs with Chives
Crisp Bacon and Country Sausage Links
Oven Roasted Potatoes with Peppers and Onions
Assorted Breakfast Pastries and Muffins, Croissants and Bagels
Preserves and Assorted Flavored Philadelphia Cream Cheese

Freshly Brewed Starbuck's Coffee and Assorted Tazo Teas

Breakfast Enhancements...

Malted Belgian Waffles with a Selection of Assorted Fruit Toppings **\$7**

Thick-cut French Toast Dusted with Powdered Sugar **\$7**

Quiche Lorraine **\$6**

Yogurt Granola Parfait **\$8**

Traditional Eggs Benedict **\$9**

Baked Italian Frittata **\$9**

Smoked Salmon with Cream Cheese, Capers, Bermuda Onions, Sliced Tomato & Bagel **\$10**

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Luncheon Buffet

(Minimum 25 people)

The Bayside **\$26**

Chef's Soup du Jour

Display of Roma Tomato and Cucumber Salad with Feta Cheese and Bermuda Onion
Mesclun Greens with Balsamic Herb Vinaigrette
Country Style Potato Salad

Deli Sliced Turkey, Baked Ham, Roast Beef, Salami and Cheeses
Dill Spears, Lettuce Leaves, Sliced Tomatoes and Sweet Onion
Selection of Assorted Artisan Breads and Rolls

Chef's Selection of Cakes and Pastries

The Vineyard **\$29**

New England Clam Chowder

Display of Roma Tomato and Cucumber Salad with Feta Cheese and Bermuda Onion
Mesclun Greens with Balsamic Herb Vinaigrette
Country Style Potato Salad

Assortment of Pre-made Sandwiches to Include:

Chicken Breast with Tomato, Cucumbers, Avocado, Romaine on Sun Dried Tomato Tortilla
Grilled Garden Vegetables and Hummus on Soft Lavash
Prosciutto, Genoa Salami, Sharp Provolone with Cherry Peppers, Onions, Boursin Spread on an Italian Roll
Shrimp Salad with Cucumber, Lettuce, Shaved Onion on a Mini Croissant

Chef's Selection of Cakes and Pastries

The Cape League **\$29**

Caesar Salad

The Meat Lovers Pizza with Pepperoni, Meatball and Sausage
Grilled Veggie Pizza with Peppers, Eggplant, Zucchini, Onion
Three Cheese Pizza with Buffalo Mozzarella, Fontina, and White Cheddar Cheese
Italian Sweet and Hot Sausages with Peppers and Onions on Italian Sub Rolls

Assorted Ice Cream Bars and Italian Ice

The Cape Coder **\$33**

New England Clam Chowder

Classic Caesar Salad

New England Seafood Salad in Cucumber and Dill Dressing

Baked New England Scrod with Citrus Butter

Grilled Breast of Chicken with Roasted Red Pepper Coulis

Saffron Basmati Rice

Fresh Garden Vegetables with Garlic Butter

Assorted Artisan Breads

Assorted Seasonal Fruit Tarts, Boston Cream Pie and Warm Cranberry Bread Pudding

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All Points South **\$33**

Yucatan Chicken and Lime Soup
Grilled Vegetable Quesadillas
Carne Asada (Grilled Marinated Flank Steak) with Roasted Bell Pepper Relish
Spicy Chicken Fajitas with Peppers and Onions
Spanish Rice
Crispy Corn Chips
Guacamole, Sour Cream and Salsa Fresca
Soft Flour Tortillas
Key Lime Pie and Tres Leche Cake

The P-Town **\$35**

Tomato Basil Soup
Arugula Salad with Shaved Asiago and Portabello Mushrooms, Caramelized Shallot Vinaigrette
Vine Ripened Tomatoes, Fresh Mozzarella and Basil
Roasted Garlic Spinach Ravioli Served with Basil Cream Sauce
Breast of Chicken Marsala
Spinach and Roasted Red Pepper Grilled Polenta with Fra Diavolo
Seasonal Vegetable Ratatouille
Fresh Baked Focaccia
Assorted Miniature Italian Pastries

The Sconset **\$39**

Lobster Bisque
Gulf Shrimp and Mango Salad with Spicy Vinaigrette
Grilled Chicken and Pineapple Lo Mein Salad with Sesame Soy Dressing
Vine Ripened Tomatoes, Fresh Mozzarella and Basil
Roasted Sirloin of Beef with a Wild Mushroom, Dried Cranberry and Cannelloni Bean Ragout
Baja Grilled Chicken with Fresh Avocado, Caramelized Shallots and Melted Gruyere Cheese
Sun Dried Tomato Beurre Blanc
Saffron Basmati Rice, Asparagus and Red Pepper with Lemon Herb Butter
Warm Artisan Baguettes and Rolls
Gourmet Pastries

All Buffets are served with Starbuck's Coffee and Assorted Tazo Teas

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Banquet Luncheon

(Plated Presentation)

First Course

~Please select one~

New England Clam Chowder

Tomato Basil Bisque with Gorgonzola

Baby Arugula, Fresh Mozzarella, Prosciutto Ham, Roasted Pepper Salad
Basil Balsamic Vinaigrette

Crisp Romaine Tossed with Herb Croutons
Classic Caesar Dressing

Vine Ripened Tomatoes and Bibb Salad with Crumbled Gorgonzola Cheese, Candied Pecans
Shallot Herb Vinaigrette

Tossed Field Greens, Olives, Shredded Carrots and Roasted Red Peppers
White Peach and Champagne Vinaigrette

Entrée Selections

Stuffed Raviolis with Asparagus, Leeks, and Roasted Roma Tomatoes **\$29**
Roasted Garlic and Parsley Broth

Grilled Maple and Chili Marinated Chicken Breast with Sweet and Sour Mango Coulis **\$32**
Puree of Butternut Squash and Fresh Asparagus

Lemon/Thyme Roasted Chicken with Parmesan Cheese and Roasted Garlic Supreme Sauce **\$33**
Artichoke and Zucchini Risotto

Baked New England Scrod with Lemon and Dill Beurre Blanc **\$34**
Basmati Rice, and Glazed Baby Carrot

Pan Seared Fennel Crusted Fillet of Salmon with Pommery Mustard and Dill Sauce **\$34**
Yukon Golden Potato, Fresh Asparagus and Baby Carrots

Balsamic Glazed Petite Filet Mignon with a Porcini Mushroom and Tarragon Demi Glace **\$38**
Whipped Red Bliss Potato and Seasonal Baby Vegetables

(To create a 4-Course Luncheon, Add \$5.00 per person)

Dessert

Tiramisu with Chocolate Sauce

Cheese Cake with Raspberry Coulis

Chocolate Trilogy Mousse Cake

Boston Cream Pie with Chocolate Sauce

Lunches are accompanied by Assorted Warm, Fresh Rolls
Freshly Brewed Starbuck's Coffee and Assorted Tazo Teas

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Afternoon Breaks

School's Out \$13

Freshly Baked Chocolate Chip, Chocolate Fudge, Peanut Butter, Oatmeal Raisin Cookies

Ice Cold Whole and Skim Milk
Assorted Pepsi Cola Soft Drinks and Bottled Spring Water
Freshly Brewed Starbuck's Coffee and Assorted Tazo Teas

The Ball Park \$15

Warm Soft Pretzels with Deli Mustards
Roasted Peanuts and Crackerjacks
Haagen Daaz Gourmet Ice Cream Bars
Assorted Hershey Miniature Candy Bars
Mini Corn Dogs

Assorted Pepsi Cola Soft Drinks and Bottled Spring Water
Freshly Brewed Starbuck's Coffee and Assorted Tazo Teas

Cinema Paradiso \$16

Smartfood Cheddar Popped Popcorn
Assortment of Cape Cod Potato Chips
Haagen Daaz Gourmet Ice Cream Bars
Assorted Hershey Miniature Candy Bars

Assorted Pepsi Cola Soft Drinks and Bottled Spring Water
Freshly Brewed Starbuck's Coffee and Assorted Tazo Teas

The Fitness Center \$17

Vegetable Crudités with Creamy Peppercorn Dipping Sauce
Sliced Fresh Fruit and Mixed Berries with Dannon Yogurts
Assorted Granola, Nutrigrain and Power Bars

Assorted Juices and Tropicana Fruit Smoothies, Bottled Spring Waters

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Reception

Priced Per Person

Fresh Garden Vegetable Crudite \$6
Celery & Carrot Batons, Colorful Pepper Medley, Cauliflower & Broccoli Florets, Summer Squash Sticks
Creamy Peppercorn and Ranch Dips

Bruschetta Display \$7
Toppings to Include: Classic Tomato and Basil, Kalamata Olive and Caper, Mushroom and Garlic
Eggplant and Goat Cheese Served with Sliced Baguette

Market Display of Imported Cheeses \$8
An Assortment of Brie, Boursin, Vermont Sharp Cheddar, Monterey Jack, Havarti Cheese
Served with Fresh Artisan Breads, Crackers and Seasonal Fruit Garnish

Mediterranean Antipasto \$12
Sliced Italian Meats and Cheeses, Marinated Artichoke Hearts, Roasted Tomato, Roasted Peppers
Grilled and Marinated Vegetables, Roasted Garlic
Accompanied by Focaccia Bread and Garlic Toast

Priced Per Item

Baked Brie en Croute \$95
Imported French Brie, Covered with Flaky Puff Pastry Baked to a Golden Brown
Served with Fruit Preserves and Assorted Fine Crackers and Sliced French Bread
(Serves 25 people)

Warm Deep Dish Maine Rock Crab Dip \$150
Fresh Crab, Mascarpone and Fontina Cheese, Green Chiles, Sliced Baquettes & Pita Chips
(Serves 30 people)

Priced Per Piece

Jumbo Shrimp, Wellfleet Oysters, Littleneck Clams and Crab Claws \$4.50
Served over Ice with Spicy Cocktail Sauce and Fresh Lemons
(Minimum 100 pieces)

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Passed or Displayed Hors d'Oeuvres and Canapés

Cold Canapés

(Priced per Piece-Minimum of 25 pieces each)

Portobello Mushrooms with Sun-dried Tomato, Goat Cheese and Pesto	\$3.25
Smoked Salmon Coronet with Boston Lettuce on a Crostini	\$4.00
Lobster with Roquefort Cream Cheese and Sauce Louis	\$4.50
Fresh Mozzarella and Roma Tomato with Basil	\$3.25
Grilled Scallop and Baby Spinach on Toasted Crouton	\$3.50
Roasted Tomato Bruschetta with Cilantro Pesto	\$3.25
Roasted Tomato and Eggplant Crisp	\$3.25
Lobster and Mango Crisp	\$4.50
Jumbo Shrimp Cocktail	\$4.50

Hot Hors d'Oeuvres

(Priced per Piece-Minimum of 25 pieces each)

Beef Wellington and Dijon Sour Cream	\$3.50
Asian Red Pepper and Napa Cabbage Spring Rolls with a Teriyaki Sauce	\$3.25
Spinach and Feta Pastry Triangles with Sun-dried Tomato Sauce	\$3.25
Crispy Shrimp Tempura with Chile and Soy Dipping Sauce	\$4.00
Mini Chicken Saltimbocca Bites	\$3.50
Coconut Chicken Breast and Cilantro Marmalade	\$3.50
Peking Duck Roll and Plum Sauce	\$3.25
Coconut Shrimp with Hot and Sour Mango Sauce	\$4.00
Sea Scallop and Bacon with Horseradish Cream	\$3.75
Baby Lamb Chops with Rosemary Mustard	\$4.50

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Stationed Reception Enhancements

All Stations Require an Attendant Fee of \$100.00 (We Recommend 1 Chef per 50 Guests)

Italian Pasta Station \$10

Fusilli and Penne Pasta with Three Sauces
Marinara, Alfredo and Pesto Sauces

Prepared to Order with the Following Accompaniments:

Grilled Chicken Breast, Linguisa Sausage, Chopped Tomato, Fresh Basil, Garlic, Red and Green Peppers,
Served with Warm Garlic Herb Bread

Orient Express Station \$14

Please Select Two:

Stir Fried Beef with Orange-Ginger Sauce and Noodles
Stir Fried Chicken and Oriental Vegetables with Hoisin-Chile Glaze
Shrimp and Watercress Stir-Fry, Lemon Garlic Sauce
Vegetable Lo Mein

A la Minute Sauté Station \$17

Please Select Two:

Assorted Wild Mushrooms with Fresh Herbs and Red Wine
Calamari Sautéed with Linguisa and Fra Diavolo Sauce with Crumbled Gorgonzola Cheese
Spicy Chicken Strips with Chile- Garlic Sauce
Sautéed Jumbo Shrimp Tossed in Olive Oil, Garlic and Herb White Wine

Risotto Station \$16

Toppings to Include Garlic Shrimp, Wild Mushrooms, Chives, Pancetta, Scallions, Lemon Beurre Blanc

Carved-Priced Per Item

Molasses and Chile Glazed Pork Loin \$210

Chinese Plum Sauce, Hoisin and Ginger Dipping Sauce, Citrus Ponzu Sauce
Warm Flat Bread
(serves 30)

Herb and Mustard Rubbed Beef Tenderloin \$300

Horseradish Cream, Red Currant Chutney, Roasted Shallot Relish
Sourdough and Whole Wheat Rolls
(serves 20)

Sliced Honey Dijon Baked Vermont Ham \$250

Pineapple Chutney, Country Mustard, Mayonnaise
Accompanied by Buttermilk Biscuit
(serves 40)

Fresh Roasted Turkey Breast \$200

Fresh Cranberry Relish, Giblet Gravy
Mini Croissants, Silver Dollar Rolls
(serves 25)

Carved New York Strip Loin of Beef \$275

Horseradish Cream, Rich Beef and Rosemary Jus Lie
Miniature Rolls and Baquettes
(serves 25)

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AFTER HOURS

Chocolate Fondue Fountain **\$12**

Silky Milk Chocolate Flowing From a Towering Fountain
Served with Fresh Cubed Seasonal Melons, Strawberries, Marshmallow, Pretzel Rods & Fluffy Pound Cake
(Minimum 100 people)

French Crepe Station **\$12**

Tender Egg Crepes with Choice of Fillings to Include:
Strawberry Compote and Whipped Cream, Seasonal Berries with Sambuca, Bananas with Rum
Cherries with Frangelico

Viennese Station **\$19**

Biscotti, Almond Cookies, Cannoli, Italian Napoleon
Served with Whipped Cream, Chocolate Dipped Spoons, Rock Candy Sugar Sticks
Espresso and Cappuccino

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Buffet Dinner

(Minimum 25 people)

Salads

Please select two:

Marinated Grilled Vegetable Salad with Sliced Tomato and Fresh Mozzarella
Lemon Herb Dressing

Seasonal Greens with Fresh Tomato, Caramelized Walnuts and Crumbled Gorgonzola Cheese

Classic Caesar Salad with Freshly Grated Parmesan Cheese and Garlic Croutons

Entrees

Salt and Pepper Crusted Strip Loin of Beef with Rosemary Cabernet Reduction
Roasted Garlic Mashed Potatoes

Chicken Saltimbocca with Aged Provolone, Prosciutto and Sage
Creamy Risotto and Parmesan Cheese

Hoisin Ginger Shrimp and Scallop Fresh Asian Vegetables
Stir Fried Jasmine Rice

Caribbean Drunken Chicken Marinated with Molasses and Dark Rum, Hot and Sour Mango Coulis
Gingered Sweet Potatoes and Coconut

Porcini Mushroom and Ricotta Ravioli
Roma Tomato and Roasted Garlic Herb Broth

Roasted Fillet of Salmon with Lobster Cream Sauce
Whipped Yukon Gold Potatoes, with Fontina Cheese and Scallion

Chipotle Glazed Pork Loin with Apple Chutney
Rosemary Roasted Red Bliss Potato

Dessert

Assortment of Freshly Baked Pies, Cakes, Dessert Pastries
Freshly Brewed Starbucks Coffee and Assorted Tazo Teas

Buffet Dinners include the Chef's Soup du Jour. For Clam Chowder or Lobster Bisque, Add \$3.00
Buffets are served with Fresh Seasonal Vegetables and Fresh-Baked Dinner Rolls

\$56.00 per Person for Two Entrée Selections

\$62.00 per Person for Three Entrée Selections

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Banquet Dinner

(Plated Presentation)

First Course

New England Clam Chowder

Tomato Basil Bisque

Port Wine Poached Pears, on Baby Arugula and Mache Greens
Candied Pecans, Gorgonzola Crouton and White Peach Champagne Vinaigrette

Crisp Romaine and Herbed Croutons, Shredded Parmesan Cheese
Classic Caesar Dressing

Fresh Baby Spinach, Sliced Mushrooms, Shaved Bermuda Onion, Roasted Red and Yellow Peppers
Warm Pancetta and Caramelized Shallot Vinaigrette

Mixed Greens with Shredded Carrots, Kalamata Olives, English Cucumbers, Red Peppers
Raspberry Vinaigrette

Entrée Options

Stuffed Chicken Breast with Wild Mushroom and Sun-Dried Tomatoes \$47
Julienne of Fresh Garden Vegetables, and a Port Wine Demi Glace

Lemon Herb Seared Breast of Chicken \$48
Saffron Basmati Rice, and Tomato-Port Wine Sauce

Pan Seared Fillet of Salmon Sherried Lobster Cream Sauce \$51
with Wild Mushroom Risotto Cake

Shrimp Sorrento with Chervil Roasted Garlic Butter \$52
Roasted Prawns with a Horseradish and Scallion Latke

Mushroom Crusted Alaskan Halibut \$53
Lobster and Wasabi Beurre Blanc, Gorgonzola and Scallion Potato Pancake

Balsamic Grilled Filet Mignon of Beef with a Cabernet Reduction \$60
Served with Truffle Mashed Potatoes, Garlicky Haricot Vert

Grilled Petite Filet Mignon with Jumbo Herb Roasted Shrimp Tarragon Demi Glace \$62
Horseradish Potato Pancake with Porcini Mushroom

Dessert

Individual Tiramisu with Raspberries and Chocolate Sauce

Individual Exotic Cake, with Passion Fruit, Pineapple and Almond Ladyfingers

Individual New York Cheesecake with Raspberry Sauce

Individual Opus Torte with Chocolate and Hazelnut Mousses

Individual Chocolate Trilogy Mousse Cake

Dinners are accompanied by Assorted Fresh Rolls

Freshly Brewed Starbucks Coffee and Tazo Teas

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The Ultimate Cape Cod Clam Bake

\$80

New England Clam Chowder

Mixed Seasonal Greens with Caramelized Walnuts and Gorgonzola

Cole Slaw

Corn Bread with Sweet Cream Butter

1-1/2 Pound Steamed Maine Lobster

Steamed Clams Served with Drawn Butter & Broth

Fire-Grilled Marinated Flank Steak

Lemon-Herb Grilled Chicken

Parsley Buttered New Potatoes

Fresh Local Corn on the Cob

Strawberry Shortcake with Fresh Whipped Cream

Watermelon

Freshly Brewed Starbuck's Coffee and Assorted Tazo Teas

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Beverage Service

Open Bar Selections

Priced Per Person

Beer, Wine, and Champagne

1st Hour - \$12.00 2nd Hour - \$8.00 Additional Hours - \$6.00

Domestic Beer: Budweiser, Bud Light, Samuel Adams Lager

Imported Beer: Heineken, Amstel Light, Corona

Wines: Tunnel of Elms, California, Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel

Champagne: Marquis de la Tour, France

Soft Drinks: Pepsi Sodas, Saratoga Mineral and Spring Waters

Call Brands

1st Hour - \$14.00 2nd Hour - \$11.00 Additional Hours - \$7.00

(Includes Beer, Wine, and Champagne)

Smirnoff Vodka, Tanqueray Gin, Dewar's Scotch, Jack Daniels, Cuervo Gold Tequila, Mount Gay Rum,

Canadian Club Blended Whiskey, Hennessy VS Cognac, and Kahlua

Premium Brands

1st Hour - \$15.50 2nd Hour - \$12.00 Additional Hours - \$8.00

(Includes Beer, Wine, and Champagne)

Absolut Vodka, Bombay Sapphire Gin, Johnnie Walker Red Scotch, Maker's Mark Bourbon,

Jose Cuervo 1800 Tequila, Mount Gay Rum, Crown Royal, Jameson Irish Whiskey, Courvoisier V.S.O.P.,

Kahlua, and Bailey's Irish Cream

Hosted Bar Options

Priced per Drink

Domestic Beer \$6.00

Imported Beer \$7.00

Tunnel of Elms, California, Wine \$7.00

Marquis de la Tour, France, Champagne \$7.00

Pepsi Soft Drinks \$3.00

Saratoga Mineral and Spring Waters \$3.50

Call Brand Liquors \$6.50

Premium Brand Liquors \$7.00

Cordials \$9.00

Amaretto, Bailey's Irish Cream, Frangelico, Kahlua, Courvoisier VS, Sambuca Romana, B & B, Drambuie,

Grand Manier, Southern Comfort

Bartender Fee \$100.00

(Ocean Edge Resort and Golf Club Recommends 1 Bartender per 100 guests)

Port Wines and other Cognacs are available upon request, prices will vary.

Please ask your Catering Sales or Conference Planner for details on our expansive wine list.

Ocean Edge Resort and Golf Club personnel are required for all receptions scheduled in function areas

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General Information

Guarantees

In arranging for private events, a guaranteed number of guests attending is required for all catered meal functions. Final guarantees must be provided to the Ocean Edge Resort & Club by 12 noon, three (3) business days prior to the date of the function. For events being held on a Monday or Tuesday, the guarantee must be confirmed by 12 noon the previous Friday. For per person meals, the resort will set and prepare for five percent above the guarantee.

Decorations

Arrangements for floral centerpieces, special props and displays may be made through your Conference Planner. All decorations and displays are subject to the approval of the Ocean Edge Resort & Club. The resort will not permit the affixing of anything to the walls or ceiling of function rooms..

Shipment and Labeling of Boxes

When shipping boxes or materials to the hotel for your meeting or function, please be sure that the material is clearly marked with the name of the Conference Planner, the group name and the date of the function.

Long term storage of (greater than 5 days prior to the event) must be pre arranged with your Catering representative at the client's expense. Any shipment in excess of 5 cartons, will be assessed a handling fee of \$3.00/carton. Your function manager will be pleased to assist in shipping material from the resort once your function is completed. Please note that any expenses will be at the customer's expense.

(PSAV) Audio Visual and Electrical

Our in house audio visual company will be able to provide for all of your audio visual needs. Your catering representative will provide you with pricing. Special electrical requirements may be provided by our Engineering Department and again may be coordinated with your catering representative.

Coat Check

The Ocean Edge Resort & Club will provide coat racks within proximity of your function room for our guests. These will be unattended and the resort assumes no liability for any lost articles. Please inquire with your catering representative regarding attended coat check areas during your function.

Liquor Regulations

Per the Ocean Edge Resort & Club's licensing agreement with the Massachusetts State Liquor Commission, no patron or guest will be permitted to enter or depart the premises with alcoholic beverages. All alcohol must be purchased from the resort.

Service Charge and Sales Tax

Currently all food and beverage prices are subject to a 15% Service Charge, 6% taxable Administrative fee and 5% Massachusetts Sales tax.

Other

The Resort assumes no responsibility for loss or damage to items left in function rooms prior to, during or following an event.

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