

CAPTAIN LINNELL HOUSE



It is our pleasure to introduce you to the Captain Linnell House, a gracious and historic sea captain's mansion. This neo-classic villa was built amid beautiful pastoral surroundings in 1840 by Captain Ebenezer Linnell as a wedding present for his bride, the beautiful Rebecca Crosby. The grounds, which include a gazebo, fountains, lawns, and historic 100 year old Chinese wisteria vine, wrap the building in a special aura of another era. Owned and operated for over 21 years by Chef Bill Conway and his family, this magnificent building has been lovingly restored with great attention to detail, making it the perfect totally private setting for a romantic wedding or special event. We specialize in offering an elegant "Cape Cod" family wedding.

Whether you have a large wedding or an intimate gathering in mind, rest assured we will treat each guest as our own. You will find that we are flexible and able to meet your needs for any size event. We offer several choices for parties of 50 to 200 people. The enclosed menus show a sampling of our fare and prices.

We pride ourselves on being able to cater to large parties with the same care and attention to detail as for smaller, more intimate events. Our package is designed to be clear and simple to understand, both in detail and pricing. We take particular pleasure in knowing that we can help plan and create for you a special event that will remain in your memories forever.

Sincerely,

Your hosts, Bill and Shelly Conway and Family



CAPTAIN LINNELL HOUSE

“THE PERFECT PACKAGE”

Sterling silver trays of Kir Royales on the bar as guests arrive in the ballroom

PASSED HORS D'OEUVRES

Plus a combination display of cheese, fruit, crackers, and crudités

“TOP SHELF” OPEN BAR

Accompanied by wine served at table “sommelier” fashion during dinner

A CAPE COD RAW BAR

A sampler of Wellfleet Oysters, Pleasant Bay littleneck clams and Maine shrimp for the Bridal Party

APPETIZER

GARDEN SALAD

ENTRÉE

Of your choice

Warm French rolls and creamery butter

LINNELL WEDDING CAKE

Custom made to your specifications by our pastry chef

CHAMPAGNE TOAST

COFFEE BUFFET

Chocolate dipped strawberries

Tax & Service Charge NOT included

CAPTAIN LINNELL HOUSE

The PERFECT PACKAGE includes the following:

KIR ROYALES ON BAR WHEN GUESTS ARRIVE

PASSED HORS D'OEUVRES

CHEESE, CRACKERS & CRUDITE

TOP SHELF OPEN BAR

WINE AT TABLE

RAW BAR SAMPLER

FOUR COURSE MEAL

CHAMPAGNE TOAST

CHOCOLATE DIPPED STRAWBERRIES

CAKE

TAX & SERVICE CHARGE NOT INCLUDED

Hors D'oeuvres Party pricing the same:

Mansion and Garden are private to you and your guests.

NOVEMBER TO APRIL

Mid Afternoon/Evening

Please inquire for pricing

MAY TO OCTOBER

Mid Afternoon/Evening

Please inquire for pricing

Pricing does not include tax and service charge.

Mansion fee may apply

* PLEASE CONTACT US FOR OUR FRIDAY AND SUNDAY DISCOUNT *

CAPTAIN LINNELL HOUSE

BAR

COCKTAIL HOUR

Kir Royales on bar when guests arrive

WE OFFER A TOP SHELF SELECTION WHICH INCLUDES:

Tanqueray Gin * Absolute Vodka * Dewars Scotch * Jack Daniels * Jim Beam Bourbon * V.O.

Jameson * Canadian Club * Seagram 7 * Bacardi Rum

Red and White Wine * Beer on Tap * Juice * Soda * O'Douls Lights and Dark

NO SHOTS WILL BE SERVED

Optional liquors and beers may be offered to your guests on a tab basis.

WINE

Wine is served by our staff "sommelier" fashion during dinner.

A glass of red or white wine will be offered to each of your guests at table.

Optional wine upgrade is available upon request.

During Dance Party wine and beer will be served.

CHAMPAGNE TOAST

(Sparkling Cider will also be available)

FEES

Not included in Perfect Package

Hospitality Charge 10%

This includes coordination, set-up and linen.

Service Charge 8%

This includes waitperson and bartenders.

TAX

6.25% MA sales tax not included

DEPOSITS

Deposits are required for Mansion and Private Rooms.

DEPOSITS AND HALF PAYMENTS ARE NON REFUNDABLE AND ARE NOT TRANSFERABLE.

Prices subject to change

No food or alcohol may be brought on premises

CAPTAIN LINNELL HOUSE

COCKTAIL HOUR

The chef will select at least six to eight different hot hors d'oeuvres taking into consideration the season of the year.

HOT HORS D'OEUVRES

A sampling of our most popular:

Crab in Puff Pastry * Stuffed Mushrooms * Raspberry & Brie in Filos
Pommery Sausage * Clams Casino * Scallops Wrapped in Bacon
Quiche Lorraine * Spring Rolls * Lobster Puffs
Miniature Chinese Dumplings

IN COMBINATION

With a selection of cheese, crackers, crudités with dipping sauce,
red flame grapes, and strawberries

ADDITIONAL OPTIONS

SMOKED SALMON

Served with sour cream and
potato latkes

CAVIAR

Golden caviar on ice served with
toast points and garni

RAW BAR

Wellfleet Oysters
Wellfleet Littleneck Clams
Iced Jumbo Shrimps

CAPTAIN LINNELL HOUSE

FORMAL DINNER

Options for "Perfect Package"

APPETIZERS

CHOOSE ONE

Freshly sliced fruit with Berries * Wild Mushroom Soup * Autumn Bisque
Seafood Bisque * Chilled White Peach or Raspberry Soup
Linnell Clam Chowder (\$3.00 extra) * Bourbon Lobster Bisque (\$4.00 extra)

SALAD

CHOOSE ONE

Garden Salad: served with creamy ginger dressing
Caesar Salad: with imported Locatelli Cheese
Baby Greens: with cranberry vinaigrette

ENTREES

CHEF RECOMMENDS ONE CHOICE

STATLER CHICKEN WITH JUMBO SHRIMP; Roasted, with a champagne sauce
CHICKEN FLORENTINE: Roasted, filled with ricotta cheese & spinach, with a stock reduction
CHICKEN HOMARD; Roasted, filled with lobster and shrimp, with a sherried cream sauce
CHICKEN & SWORDFISH; Grilled, with a sun-dried tomato and basil pesto
SCROD: In parchment, with a lemon-lime vermouth sauce
ATLANTIC SALMON: Poached, with an herb hollandaise sauce
SWORDFISH: Grilled, with a fresh basil sun-dried tomato pesto
PRIME RIB: Roasted, with a black peppercorn-garlic crust, with au jus
FILET MIGNON WITH JUMBO SHRIMP; Grilled, with a béarnaise sauce
FILET MIGNON: Grilled with a Madeira reduction
PETIT FILET MIGNON & SALMON: Grilled, with a vin blanc
PETIT FILET MIGNON & SWORDFISH: Grilled, with a béarnaise sauce

VEGETABLE & POTATO

Chef's Medley of Seasonal Vegetables * Jasmine Rice
Farafelle Bow-tie Pasta with Locatelli Cheese * Oven-roasted Potato with Fresh Rosemary
Vegetable or Mushroom Risotto (\$1.00 extra)

WARM ROLLS & BUTTER * COFFEE BUFFET

DESSERT

A Wedding Cake custom-made to your specifications by our pastry chef

CAPTAIN LINNELL HOUSE

HORS D'OEUVRES PARTY

This party offers hors d'oeuvres selected by our chef

OUR MOST POPULAR

Raspberry & Brie in Filos
Spanakopita
Swedish Meatballs
Pommery Sausage

Mushroom filled with Crabmeat
Spring Rolls with Orange/Honey Sauce
Chicken Brochette
Miniature Pot Stickers

Scallops in Bacon
Lobster Puffs
Quiche Lorraine
Gorgonzola Puffs

Sterling silver trays of Kir Royales on the bar as guests arrive in the ballroom

“TOP SHELF“ OPEN BAR

Accompanied by wine served at table “sommelier” fashion during dining

COMBINATION

A selection of cheese, crackers, crudité with dipping sauce, red flame grapes, and strawberries,

PASTA BUFFET

Three different pastas will be presented. An example:

Penne with Fresh Marinara Sauce * Farfalle with Primavera * Miniature Shells with Fresh Basil

SALAD STATION

A selection of seasonal greens with
a cranberry vinaigrette

CARVING STATION

Roast Sirloin with horseradish mayonnaise
and Roast Turkey Breast with cranberry-pear chutney

Warm Rolls and Butter

COFFEE BUFFET will be made available for the duration for your reception

LINNELL WEDDING CAKE

Custom-made to your specifications by our pastry chef

CHAMPAGNE TOAST or sparkling cider

STRAWBERRIES Large Callebaut chocolate hand-dipped whole berries placed in the shape of a heart

ADDITIONAL OPTIONS

VIENNESE TABLE

Selection will vary, an example
Cannoli * Miniature Eclairs
Lemon & Key Lime Squares
Chocolate Dipped Strawberries

FISH STATION

Hot or Chilled poached Salmon
Cucumber Salad or Sauce Verte

RAW BAR

Wellfleet Oysters
Wellfleet Littleneck Clams
Iced Jumbo Shrimp