

CAPTAIN LINNELL HOUSE



It is our pleasure to introduce you to the Captain Linnell House. This historic mansion was built in 1840 by Captain Ebenezer Linnell as a bridal present for his wife, the beautiful Rebecca Crosby. Savor the lavender, the Victorian gazebo, the spacious lawns, the trailing wisteria, the ocean breeze. This unique, private estate is wrapped in a special aura of another era.

Owned and operated since 1988 by Chef Bill Conway and his family, this magnificent building has been lovingly restored, making it the perfect totally private setting for a romantic wedding or special event.

We offer an elegant and affordable Cape Cod family wedding. Several options are available for parties of 25 to 200 guests. You will find that we are flexible and able to meet your requests for any size event. Our package is designed to be clear and simple to understand in both detail and pricing.

The wedding pricing is inclusive of tax, service charge, coordination and a bar. We do only one wedding a day. The mansion and gardens are private to you and your guests.

Our hope is to create for you a unique and memorable event with as little stress as possible. Our package is designed with this goal always in mind.

We hope you will find Captain Linnell House as beautiful as we do.

Sincerely,
Bill & Shelly Conway and Family



CAPTAIN LINNELL HOUSE

“THE PERFECT PACKAGE”

Silver trays of champagne cocktails on the bar as guests arrive in the ballroom

PASSED HORS D'OEUVRES

A variety of six to twelve selected by the Chef, with your input

COCKTAIL HOUR OPEN BAR

Top shelf hard liquor included for first hour
Optional continuation of hard liquor is available

WINE AT TABLE

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

CHAMPAGNE TOAST

COFFEE BUFFET

Chocolate dipped strawberries

DANCE PARTY BAR

Wine, Beer and Soft Drinks served for duration of Dance Party

CAPTAIN LINNELL HOUSE

PRICING 2017

The price for the PERFECT PACKAGE includes the following:

CHAMPAGNE COCKTAILS ON BAR WHEN GUESTS ARRIVE

PASSED HORS D'OEUVRES

RAW BAR SAMPLER

COCKTAIL HOUR OPEN BAR

WINE AT TABLE

FOUR COURSE MEAL

CHAMPAGNE TOAST

COFFEE BUFFET

CHOCOLATE DIPPED STRAWBERRIES

DANCE PARTY BAR

Wine, beer and soft drinks will be offered

Hors D'oeuvres Party pricing the same. Mansion and Garden are private to you and your guests.

NOVEMBER TO MID-MAY

Please inquire

Package Options

Food Only - Please inquire

Full open bar until the end - Please inquire

Tab bar also available for additional hard liquor

MID-MAY TO OCTOBER

Please inquire

Package Options

Food Only - Please inquire

Full open bar until the end - Please inquire

Tab bar also available for additional hard liquor

Prices **include taxes (7% state and local), hospitality and service charges.**

Hospitality Charge 10% - This includes coordination, set-up and linen. Service Charge 10% - This includes waitperson and bartenders.

Mansion fee may apply | Please contact us for our Friday and Sunday discount.

CAPTAIN LINNELL HOUSE

BAR

COCKTAIL HOUR

Champagne cocktails on bar when guests arrive

WE OFFER A SELECTION WHICH INCLUDES:

Tanqueray Gin * Titos Vodka * Absolute Vodka * Dewars Scotch * Jack Daniels * Jim Beam Bourbon * V.O.
Jameson * Seagram 7 * Bacardi Rum * Captain Morgan Rum
Stella Atois, Bud Light and Sam Adams Lager beer on draft
Red and White Wines * Juice * Soda

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.

CHAMPAGNE TOAST

(Sparkling Cider will also be available)

OPTIONS

Five different upgrades are available for continued hard liquor.

DANCE PARTY BAR

Wine, Beer and Soft Drinks will continue

Prices **include** taxes (7% state and local), **hospitality and service charges.**

Hospitality Charge 10% - This includes coordination, set-up and linen. Service Charge 10% - This includes waitperson and bartenders.

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 alcohol may be brought on premises or removed

CAPTAIN LINNELL HOUSE

COCKTAIL HOUR

The chef will select at least six to twelve different 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
Pomery Sausage * Clams Casino * Scallops Wrapped in Bacon
Miniature Pot Stickers * Tiny Tacos * Empanadas * Lobster Puffs
Linnell Chowder Shooters (\$1.25 extra)

COLD HORS D'OEUVRES

Belgian Endive with Hummus * Bruchetta * Cucumber with Caviar Cream Cheese
Curried Chicken in Filo Cups * Crab, Lobster or Shrimp Tartlets

ADDITIONAL OPTIONS

SMOKED SALMON

Served with sour cream and
potato latkes

CAVIAR

Golden caviar on ice served with
toast points and garnish

RAW BAR

Priced Per Piece

Wellfleet Oysters

Wellfleet Littleneck Clams:

Iced Jumbo Shrimps

* Prices subject to market changes *

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 * Tomato Basil 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
Miniature Baby Greens with cranberry vinaigrette
Baby Kale with French apple cider vinaigrette with or without fresh strawberries

ENTREES

Vegetarian always an additional choice with one and two entrée options

One Entrée Choice Option

STATLER CHICKEN WITH JUMBO SHRIMP

Roasted, with a champagne sauce

CHICKEN & SWORDFISH

Grilled, with a sun-dried tomato and basil pesto

FILET MIGNON & CRAB CAKE

Grilled, with a Beurre blanc

FILET MIGNON WITH JUMBO SHRIMP

Grilled, with a béarnaise sauce

FILET MIGNON & SALMON

Grilled, with a vin blanc

FILET MIGNON & SWORDFISH

Grilled, with a béarnaise sauce

FILET MIGNON & LOBSTER

Grilled, with a Beurre blanc - \$5.00 extra

Two Entrée Choice Option

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

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

Grilled with a Madeira reduction or béarnaise sauce

COMPLIMENTS

Chef's Medley of Seasonal Vegetables * Jasmine Rice * Garlic Mashed Potatoes
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

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 Champagne cocktails on the bar as guests arrive in the ballroom

COCKTAIL HOUR OPEN BAR

Accompanied by wine served at table "sommelier" fashion during dining
plus Stella Atois, Bud Light and Sam Adams Lager on Draft

PASTA BUFFET

Three different pastas will be presented. An example:
Penne with Fresh Marinara Sauce * Farfalle with Primavera * Miniature Shells with Fresh Basil Pesto

SALAD STATION

A selection of seasonal greens with
a cranberry or apple cider vinaigrette

CARVING STATION

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

Warm Rolls and Butter

CHAMPAGNE TOAST

or sparkling cider

STRAWBERRIES

Large Callebaut chocolate hand-dipped whole berries

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

ADDITIONAL OPTIONS

VIENNESE TABLE

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

FISH STATION

Hot or Chilled poached Salmon
Cucumber Salad or Sauce Verte

RAW BAR – priced per piece

Wellfleet Oysters
Wellfleet Littleneck Clams
Iced Jumbo Shrimp
* Prices subject to market changes *