



SISTER SHIP

As the story of Sister Ship goes, Ship Captain Susan Bloomfield and her all-female crew set sail for a journey through the Mediterranean many moons ago. Throughout their travels, Susan and her crew collected recipes, knick knacks, pictures and another collectables.

Sister Ship highlights Susan's living room, putting on display all of their findings throughout the space. Our menu celebrates the recipes and ingredients Susan and her crew tasted through their travels.





VENUE DETAILS - INTERIOR RESTAURANT

Square Footage - 900

Standard Dining Seats - 65

Max Standing Room - 100

Cocktail Party, Reception

AN IDEAL LOCATION FOR

Celebratory Dinners of Any Kind

Cocktail Receptions

Intimate Weddings

Birthdays

Large Family Gatherings

Open Seasonally,
April-December







VENUE DETAILS - THE COURTYARD

Square Footage - 750

Standard Dining Seats - 50-55

Max Standing Room - 70

Cocktail Party, Reception

SATELLITE OUTDOOR BAR

The acclaimed and highly sought-after Courtyard is an ideal venue for any outdoor event (weather permitting) including...

Cocktail Receptions

Charity & Special Events

Family Gatherings

Happy Hours

Open seasonally to hotel guests
by day, The Courtyard becomes an
extension of Sister Ship by night.







PASSED HORS D'OEUVRES SAMPLE MENU & PRICING

**\$50 PER PERSON, PER HOUR
CHOICE OF 3 OF THE BELOW MENU ITEMS**

CRISPY CHICKPEA PANISSE

Avocado Crema

STUFFED SHISHITO PEPPER

Piquillo Goat Cheese,
Black Garlic Crumble

SMOKED BEETS

Whipped Feta, Urfa

CHICKEN MEATBALL SKEWER

Ginger Tare, Egg Yolk Jam

GRILLED BEEF ESPETADA

Madeira-style marinated beef, Onion
Soubise

BEEF TARTARE

Polenta Chip,
Crispy Capers

BIG EYE TUNA "TACO"

Watermelon Radish,
Cilantro Crema

LOBSTER STEAM BUN (\$5 SUPPL)

Nantucket Vegetable Slaw

MASSACHUSETTS RED CRAB (\$5 SUPPLY)

Dijonaise,
Prawn Chips



*Menus are representative *Pricing subject to change

STATIONED D'OEUVRES SAMPLE MENU & PRICING

ACK CRUDITE \$125

Washashore Farm and Fogtown Farm Seasonal
Vegetables with Dipping Sauces

NANTUCKET SCALLOP CEVICHE \$200

Cucumber Aguachile, Jalapeno, Aleppo Chili

GREY BARN CHARCUTERIE \$300

Coppa, Salchichon, Bresaola, Olives, Pickles, Nuts, Jams,
Conservas, Crackers

HANGTEN RAW BAR MP

Nantucket Oysters, Littleneck Clams, Shrimp,
Mingnette, Horseradish, Cocktail Sauce

SISTERSHIP CAVIAR SERVICE

White Sturgeon Caviar, Creme Fraiche, Chive, Capers,
Red Onion, Egg, Cucumber, Toast Points, Nantucket Crisps
\$1500 for 250gr or \$5,700 1000gr



BUFFET STYLE DINNER SAMPLE MENU & PRICING

\$110 PER PERSON

MAIN

ACK GREENS

Fattoush Crisp, Fogtown Radish,
Shaved Carrots, Herb Vinaigrette

PATATAS BRAVAS

Harissa Aioli, Smoked Tomato Sauce

ROASTED ISLAND VEGETABLES

Chermoula, Preserved Citrus Labneh,
Chickpeas

BRANZINO A LA PLANCHA

Spicy Bouillabaisse, Saffron Rouille,
Herb Salad

ROASTED CHICKEN

Heirloom Bean Plaki, Fogtown Kale, Pistou

STATIONED DESSERTS

VANILLA PANNA COTTA

Basil Chip

DARK CHOCOLATE MOUSSE

Caramelized White Chocolate

CHOCOLATE TUILE CUP

Raspberry Jam, Toasted Meringue

COOKIES AND CREAM

Something Natural Cookies,
Chantilly cream

LEMON POPPY BITES

Ginger Buttercream, Citrus Honey



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FAMILY STYLE PRE-FIXE DINNER

\$125 PER PERSON

TO START

APERITIVO

Hummus, Marinated Olives,
Pickles, Nantucket Crisps

PATATAS BRAVAS

Harissa Aioli, Smoked Tomato Sauce

FRIED CAULIFLOWER

Chermoula, Preserved Citrus Labneh,
Chickpeas

ISLAND ROOTS

Whipped Feta, Washashore Carrots,
Baby Beets, Za'atar

ACK GREENSN

Fattoush Crisp, Fogtown Radish,
Shaved Carrots, Herb Vinaigrette

MAIN

BRANZINO A LA PLANCHA

Washashore Mustard Greens,
Cilantro Emulsion, Charred Onion Ponzu

ROASTED CHICKEN

Heirloom Bean Plaki, Fogtown Kale,
Walnut Pistou

BRAISED LAMB TAGINE

Smoked Eggplant, Bunching Onion,
Fried Garlic, Saffron Rice

DESSERT

LEMON POPPYSEED CAKE

Lemon drop jam, Ginger Ice Cream,
Nantucket Honey

DARK CHOCOLATE SEMIFREDDO

Caramelized White Chocolate Crumble



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FAMILY STYLE PRE-FIXE DINNER

PRICE PER PERSON, PER HOUR

BASIC OPEN BAR

\$35

Red/White Wine,
Prosecco, Beer

3 red wines,
3 white wines,
1 prosecco,
3 beers

STANDARD OPEN BAR

\$50

Red/White Wine, Prosecco,
Beer

Full Well 1 & 1
Service 1 & 1
(e.x.: vodka soda, etc.)

PREMIUM OPEN BAR

\$60

Full Well 1 & 1
Service 2 Specialty
Cocktails

Choose 2 specialty
cocktails from our list,
or a custom cocktail.

ULTRA PREMIUM OPEN BAR

\$100

Red/White Wine,
Prosecco, Beer

Full Well 1 & 1
service all
specialty cocktails
1 champagne selection

****PLEASE NOTE SPECIFIC REGULATIONS AND ADJUSTMENTS TO OPEN BARS****

*Maximum of 4-Hours Total

*Open Bar must be paid for on 1-tab, paid by the main client/host

*Sliding scale related to pricing over-time. Reduce PP/Hour price by \$10/Hour (ex.: \$35 first hour,
\$25 second hour, \$15 third hour)

*We reserve the right to refuse service to any guest that is clearly intoxicated.

*Menus are representative, pricing subject to change



STATIONED D'OEUVRES SAMPLE MENU & PRICING

\$50 PER PERSON

SHAKSHUKA

Tomato, Avocado, Poached Eggs, Focaccia Croutons

BACON & SAUSAGE

Breakfast Apple Sausage, Applewood Bacon

HOME FRIES

Crispy Potatoes, Harissa Aioli, Chermoula

FATTEH SALAD

Spiced Chickpeas, Toasted Pita, Lemon Yogurt, Crispy Seeds

FRESH FRUIT PLATTER

Heirloom Bean Plaki, Fogtown Kale, Pistou

MORNING BEVERAGES [+ \$10/PP]

Coffee, Tea, Fresh Juices



EXAMPLE BREAKFAST SELECTIONS

PRICE PER PERSON, PER HOUR

FRESH BAKED PASTRIES

\$20

Morning Pastries
Raspberry Streusel,
Assorted Croissants,
Cranberry Oat Cookies,
Spinach Cheddar Scone,
Lemon Cornmeal Cake

Sourdough Toast
Cultured Butter and Jams

FRUIT & GRANOLA

\$10

Fresh Fruit Platter
Strawberries, Honeydew,
Cantaloupe, Pineapple,
Blueberries

Granola Spread
Fresh Berries, Yogurt,
Whole Grain Granola,
Local Honey, Coconut

CAPE COD BAGEL BAR

\$25

Bagel Selection
Everything, Sesame, Plain,
Cinnamon Raisin

Toppings
Cream Cheeses, Smoked
Salmon, Chives, Bacon,
Eggs, Capers, Bib Lettuce,
Onion, Pickles

Deluxe Toppings (+\$25/pp)
Sturgeon Caviar,
Smoked Salmon Roe,
Smoked Fish Pate,
Truffle Creme Fraiche

MORNING BEVERAGES

\$10

Coffee
Tea
Fresh Juices



BUFFET STYLE LUNCH SAMPLE MENU & PRICING

\$75 PER PERSON

MAIN

WASHASHORE GREENS

Fogtown Radish, Shaved Carrots, Herb
Vinaigrette

PATATAS BRAVAS

Harissa Aioli, Smoked Tomato Sauce

ROASTED ISLAND VEGETABLES

Chermoula, Preserved Citrus Labneh,
Chickpeas

BRANZINO A LA PLANCHA

Spicy Bouillabaisse, Saffron Rouille,
Herb Salad

ROASTED CHICKEN

Heirloom Bean Plaki, Fogtown Kale, Pistou

STATIONED DESSERTS

DARK CHOCOLATE MOUSSE

Caramelized White Chocolate

LEMON POPPY BITES

Ginger Buttercream, Citrus Honey



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THERE'S MISCHIEF
TO BE MADE.

HOUSE *ON* CENTRE

THIRD FROM THE
LEFT