Vineyard Room
A view with a room

Soprano’s Casino By The Sea’s premiere oceanfront location is the prefect destination for your celebration.

Let us host your intimate wedding, rehearsal dinner, special event, corporate & community meetings, any and all occasions.

Our 2nd floor room and deck features sprawling views from the beaches of Falmouth Heights to the shores of Martha’s Vineyard. Spectacular sunsets and crashing waves give you and your guests a quintessential Cape Cod experience.

Our service, space and attention to details will make your event one to remember.

Enjoy our full-service bar, spacious dance floor and seating for up to 100 people.

For additional information please contact Us
508.524.5331
events@sopranoscapecod.com

All prices subject to 20% service charge and 7% MA sales tax
Stationary Displays

**Vegetable crudité**
- fresh cut seasonal vegetables with assorted dips and dressings
- $5 per person

**Fruit & cheese**
- domestic and imported cheeses, ripened fruits, crackers and honey
- $7 per person

**Antipasto**
- cured Italian meats, marinated and grilled seasonal vegetables, imported and infused cheeses, assorted stuffed hot peppers, varietal marinated olives, Arcadian mixed greens, baby heirloom tomatoes, pickled red onion. House Italian and balsamic dressings
- $12 per person

Passed Hors D’oeuvres

*Price per dozen*

- **Caprese spear**
  - with marinated mozzarella, cherry tomato, sweet basil and balsamic glaze ~ $20
- **Scallops wrapped in bacon** ~ $35
- **Stuffed mushrooms**
  - spinach, pancetta, and boursin cheese ~ $28
- **Bruschetta crostini**
  - house bruschetta blend, balsamic glaze, shaved parmesan on ciabatta crostini ~ $24
- **Mini crab cake**
  - spicy remoulade ~ $32
- **Grilled shrimp skewer**
  - lemon caper vinaigrette ~ $35
- **Shrimp cocktail**
  - citron vodka spicy sauce ~ $35
- **Lobster salad slider** ~ Market Price
- **Pimento finger sandwiches**
- **Stuffed mushroom**
  - fire roasted seasonal vegetables and mozzarella cheese ~ $26
- **Clams casino** ~ $35
- **Oyster shooters (non-alcoholic)**
  - fresh shucked, locally sourced oyster in a fiery house bloody Mary mix ~ $48
- **Oysters Rockefeller** ~ $48
- **Prosciutto wrapped melon spheres**
  - balsamic drizzle ~ $28
- **Smoked salmon crostini**
  - lemon-dill mascarpone spread, crispy capers ~ $48
- **Chicken parmesan bites**
  - Italian herb crumb crusted chicken pieces with melted Romano and mozzarella cheese, warm house marinara dipping sauce ~ $32
- **Shaved steak**
  - Caramalized onion, and goat cheese on chiabotta crostia with Chianti aioli ~ $38
- **Marinated beef skewer** ~ $36
- **Hand rolled mini meat malls with marinara** ~ $28
- **Grilled chicken skewer with basil sundried tomato aoli** ~ $27
- **Beef wellington bites** ~ $38
- **Coconut chicken** ~ $27
- **Chicken and pineapple skewer** ~ $27

All prices subject to 20% service charge and 7% MA sales tax
Brunch Selections

~ Entrée -
(Choose 3)

Belgian Waffles
Includes warm maple syrup & butter
with mixed berries & sweet cream or nutella and bananas with sweet cream

Frittata
Includes green simple salad tossed with balsamic
North End - with sausage, onion & peppers
Almost Healthy - spinach, mushroom, pancetta & mozzarella
Veggie Lover - zucchini, squash, rosated red peppers & goat cheese
Hakuna (frittata) - broccoli rabe, roasted red peppers & gorgonzola cheese crumbles
Italian - four cheeses and pasta

Eggs Benedict
Includes roasted bliss herb & pancetta potatoes
Traditional - canadian bacon, hollandaise sauce
Caprese - vine ripened tomato, fresh mozzarella, with basil & balsamic hollandaise
Florentine - wilted spinach, crispy prosciutto, roasted red pepper & hollandaise
Carpaccio - rare filet, grilled asparagus & bernaise (additional $3 pp)
Scampi - grilled shrimp, wilted arugula, roasted tomatoes, zesty garlic & herb hollandaise (additional $3 pp)

Additional Selections
Steak Tips - marinated, grilled and served with julienne vegetables & rosated herbed potatoes
Traditional Caesar salad - with grilled chicken, shrimp, steak tips or salmon - served with italian breads or rolls
Scrod Bruschetta - baked scrod topped with classic bruschetta & served with parmesan risotto

$35 per person

All prices subject to 20% service charge and 7% MA sales tax
Luncheon Selections

Soups
Italian Wedding Soup
New England Clam Chowder

Salads
Traditional Caesar Salad
Garden Salad
Pasta Salad

Assorted Finger Sandwiches or Wraps
Ham & cheese
Turkey & cheese
Chicken salad
Chicken Caesar
Buffalo chicken
Vegetable
Lobster salad (Mkt price)

Dessert
Assorted cookies & brownies

$35 per person

All prices subject to 20% service charge and 7% MA sales tax
Plated Dinner

~ First Course ~
(Choose one)

- Caesar salad
- Garden salad
- Italian wedding soup
- New England Clam Chowder

~ Entrée ~
(Choose three)

Served with choice of seasonal starch & vegetable
- Chicken Picatta
- Eggplant rollatini (vegetarian)
- Steak Tips
- Scrod Francesé
- Chicken Parmesan
- Herb crusted pork loin

~ Dessert ~
Choice of two seasonal options

$55 per person

All prices subject to 20% service charge and 7% MA sales tax
Soup
(Choose one)
- Italian wedding soup
- Pasta fagioli
- New England Clam Chowder

Salad
(Choose one)
- Mista
- Caesar
- wedge

Entrée
(Choose three)
Served with choice of seasonal starch & vegetable
- Roasted herb & pepper crusted filet mignon with port wine demi reduction
- Salmon Siciliana
- Chicken saltimbocca
- Scrod, scallop, & shrimp casserole with lemon beurre blanc
- Marinated shrimp skewers
- Veal parmesan

~ Dessert ~
Choice of two seasonal options

$75 per person

All prices subject to 20% service charge and 7% MA sales tax
Soup
(Choose one)
Italian Wedding
Pasta fagioli
New England clam chowder
Lobster bisque

Salad
(Choose one)
Mista
Caesar
Wedge
Caprese

Entrée
(Choose three)
Served with choice of seasonal starch & vegetable
Prime rib with au jus, horseradish cream and house made popover
Baked stuffed lobster
Roasted rack of lamb with Dijon-herb crust and house mint jelly
Roasted half duck with Valencia orange and dried cranberries
Tomahawk pork chop with roasted apple chutney
Chicken Florentine

~ Dessert ~
Choice of two seasonal options

$ 95 per person

All prices subject to 20% service charge and 7% MA sales tax
Buffet Dinners

All buffets include choice of house or Caesar salad and seasonal starch and vegetable
Seasonal dessert display is additional

$60 per person (3 selections)

- Chicken picatta
- Steak tips
- Hand shaped meatballs with beef, pork, lamb fresh herbs and parmesan cheese
- Gnocchi Bolognese
- Chicken alfredo
- Sausage or chicken cacciatore
- Herb roasted pork loin
- Baked scrod oreganato

$75 per person (3 selections)

- Shrimp scampi
- Salmon siciliano
- Grilled swordfish with casino butter
- House made Lasagna
- Grilled chicken carbonara
- Veal parmesan
- Roasted herb & pepper crusted filet mignon with port wine demi reduction
- Sinatra

All prices subject to 20% service charge and 7% MA sales tax
Buffet Additions

Pasta Station
(30 person minimum)
$12 per person

Choice of two fresh pastas
Gemelli, penne, cheese tortellini, capellini, or linguine

Choice of two house-made sauces
Marinara, Bolognese, fra diavolo (spicy), alfredo, pink vodka cream, pesto, aglio e olio (garlic & oil)

Served with ciabatta bread & fresh grated cheese

Carving Station
(30 person minimum)

- Roast turkey breast -
  Cranberry relish, thyme turkey gravy
  $19 per person

- Baked Virginia Spiral Ham -
  Brown sugar pineapple glaze, honey mustard sauce
  $18 per person

- Top Round of Beef -
  Herb au jus, creamy horseradish sauce
  $22 per person

- Prime rib of beef -
  Herb au jus, creamy horseradish sauce
  $25 per person

*Chef managed station, carving, etc. – additional $150 fee

All prices subject to 20% service charge and 7% MA sales tax
Vineyard Room Reservation Fee's

Weddings

Vineyard Room (in season May 1-October 31)
Saturday- $2000
Fri & Sun- $1500
Mon-Thurs $1000

Vineyard Room (off season November 1-April 30)
Saturday- $1500
Fri & Sun- $1000
Mon-Thurs $500

Soprano's Beach Front Ceremony
$500
Includes white resin chairs & classic white arbor, set up of chairs & breakdown after ceremony

Any & All Other Occasions

Vineyard Room
(in season May 1-October 31 & Holiday December 1-January 15)
Saturday- $1000
Fri & Sun- $750
Mon-Thurs $350

Vineyard Room
(off season November 1-April 30, not including Holiday season)
Saturday- $500
Fri & Sun- $350
Mon-Thurs $200

*Any private off-season party with a guest count of over 75 people will have an additional $100 charge
Final payment for event must be made at least 30 days before the event date.
Deposits are non-refundable.
Final menu must be confirmed 2 weeks before the event including any allergies and restrictions.

All prices subject to 20% service charge and 7% MA sales tax
What’s included with your Vineyard Room Special Event

Personal assistance from our on-site banquets professional
* Valet parking - based on seasonality
Floor length table linens and napkins - specialty linens available upon request - may incur additional expense
Floor plan and table set up
Function attendants (servers & bartenders)

Additional information:

Wedding receptions are 5-hours in length and includes cocktail hour
Tastings available $75 per couple. 2 entrees, 2 appetizers and 2 desserts.
Additional hour fee (if applicable) $350 per hour. Option may not be available for all functions
Rehearsal dinners, birthdays, other celebrations are 4 hours in length
Cake Plating Charge $2.50 per person, includes plating and garnishing of plates
No outside food excluding specialty cakes and guest favors)
No outside alcohol or beverages – No exceptions
No Confetti or glitter of any kind

Soprano’s Casino By The Sea Liquor Options

Open Bar
Soprano’s open bar charges are based on consumption, not per person. We offer a variety of host bar options: Open bar for the cocktail hour only, open bar to a set dollar amount, or open bar for the entire event. If open bar is utilized, a form of payment must be on file within 24 hours of the event. Card will not be charged until the final amount of the bar balance has been confirmed with the payee. A 20% service charge and a 7% meal tax will be added to the final amount.

Cash Bar- (Priced per drink)
Premium $10 Top Shelf $14 Liquor $14 House Wine $9 Specialty Wine $11 Domestic Beer $6 Import Beer $8 Soda/ Juice $3
Bottles of Wine may be served during Dinner Service – see Wine List for options

• All open bar prices are subject to 7% tax and 20% administrative fee. • All bars may be open for a maximum of five hours.
  *Drink prices are approximate
  • Soprano’s does not announce last call for alcohol.
  Beer Selection
  Wine Selection
  Champagne & Sparkling Wine
  Mimosa station available for brunch functions*
  *(additional cost based on sparkling selection)

All prices subject to 20% service charge and 7% MA sales tax