Soprano’s Casino By The Sea’s premiere oceanfront location is the perfect 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:
Sarah Nitsch
Marketing & Events Coordinator
508.524.5331
Sopranos286@icloud.com

All prices subject to 22% 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 spears
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
Caramelized 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 22% service charge and 7% MA sales tax
Plated Dinner

~ First Course ~
(Choose one)
Caesar salad  Italian wedding soup
Garden salad  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 22% service charge and 7% MA sales tax
Soup
(Choose one)
- Italian wedding soup
- New England Clam Chowder
- Pasta fagioli

Salad
(Choose one)
- Mista
- Wedge
- Caesar

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 22% 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 aujus, 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 22% 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 22% 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

All prices subject to 22% service charge and 7% MA sales tax
Vineyard Room Reservation & Deposit

June through Columbus Day

Daytime
Mon - Thurs $500
Friday - Sunday $1200

Evening
Mon - Thurs $750
Fri - Sunday $2000

*For events on Holidays please contact us for pricing

April May etc.

Daytime
Mon - Sun $350

Evening
Mon - Thurs $500
Friday - Sun - $750

*For events on Holidays please contact us for pricing

* Room fee based on party size, please contact us for further details.

*To secure your date please remit room fee for deposit
Checks can be made out to Soprano’s Casino By The Sea and sent to
Sound Bookkeeping Solutions
681 Falmouth Road, Suite A-31
Deer Crossing Plaza
Mashpee, MA 02649

All prices subject to 22% 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 etc...
Floor plan and table set up
Function attendants (servers & bartenders)

Additional information:

open and cash bars available
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
Outside dessert fee $2.50 per person on cakes or pastries brought in
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 Beach Front Ceremony

Samsonite white chairs - $2 each
Classic white arbor - $50 fee
Set-up and take down - $75 fee

Entertainment:

Hosts may contract with a DJ or up to 4-piece band. Ask for details.

All prices subject to 22% service charge and 7% MA sales tax