

WEST FALMOUTH MARKET

FULL SERVICE

E V E N T C A T E R E R



Zach Knights

EXECUTIVE CHEF

BAR SERVICES

Let us elevate your event with seamless bar service, curated drinks, and experienced bartenders. Whether you're planning an elegant wedding or a casual coastal celebration, our team ensures your bar is stocked, stylish, and stress-free.

OPEN BAR – STANDARD PACKAGE

Included:

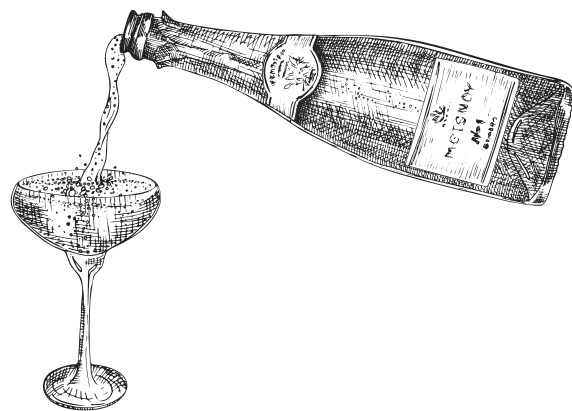
- Professional bartenders
- Full inventory of beer, wine, and mid-shelf liquor
- Domaine Bousquet wines (red, white, rosé, sparkling) – our preferred organic label, with the full line available
- Ice, coolers, and displayware
- Disposables (cups, napkins, straws)
- Full mixer station: sodas, juices, garnishes
- Polar seltzers, assorted soft drinks, and bottled water

Wine & Liquor Standards:

- Wines priced \$11–\$13 per bottle
- Mid-shelf liquors included

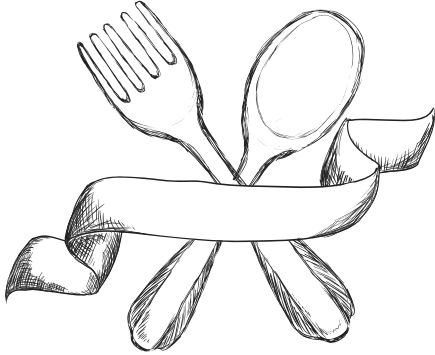
Wine & Liquor Standards:

- Champagne Toast – \$6 per guest
- Signature Batched Cocktails – starting at \$200 each
- Craft Beer Selection – \$5 per guest, per featured item
- Premium Wine & Spirits Upgrades – priced by bottle/case difference
- Additional Bartender – \$175 each



CUSTOM MENUS

BY CHEF ZACH KNIGHTS



Every event tells a story—and the food should reflect it. Chef Zach Knights crafts each menu from the ground up, thoughtfully tailored to your theme, your tastes, and your guests.

From intimate gatherings to large celebrations, we prioritize seasonal ingredients, thoughtful presentation, and a personalized touch.

CULINARY SPECIALTIES

- **Farm-to-Table Cuisine**

Fresh, seasonal menus featuring locally sourced ingredients

- **Cape Cod-Inspired Dishes**

A celebration of coastal flavors, from sea to shore

- **Full Dietary Accommodations**

Vegan, gluten-free, dairy-free, and allergen-conscious options available

SAMPLE EVENT FLOW

We work with you to build an intuitive, guest-friendly dining experience

- **Cocktail Hour**

A mix of passed hors d'oeuvres and stationary appetizer displays

- **Reception Seating**

Bread service, chilled water, and family-style salads

- **Dinner Service**

Buffet stations, with tables called in waves to ensure a smooth flow

STAFFING & SIGNAGE

To execute a seamless culinary experience, we offer a full-service team and thoughtful visual details:

- **Cooks & Servers** – \$35/hour

- **Executive Chef Oversight (Chef Zach)** – \$85/hour

- **Custom Signage** – Menus, buffet stations, or themed displays; starting at \$125

DAY-OF COORDINATION

KELSEY KNIGHTS

EXPERIENCED PLANNING FOR YOUR SPECIAL DAY

With over 20 years of experience in hospitality and event execution—from bustling Nantucket venues to intimate Cape Cod weddings—Kelsey Knights brings poise, precision, and personality to your celebration. Her approach ensures your wedding day unfolds smoothly, allowing you to stay present, relaxed, and fully immersed in the moment.

Whether you're planning a backyard wedding or a tented coastal affair, Kelsey handles the details behind the scenes so everything looks effortless out front.

PACKAGE INCLUDES

- Pre-event planning calls
- Unlimited email communication
- Custom timeline creation
- Vendor coordination
- On-site management throughout the day

Ask about current rates and availability.

MINIMUMS, BOOKING & PAYMENT

MINIMUM SPEND

Each event is evaluated individually to determine a minimum spend based on your specific needs and scale.

DEPOSIT

A 50% deposit of the quoted total is required at contract signing to secure your date and begin planning.

BALANCE PAYMENT

The remaining balance is due the day following your event. Any adjustments due to changes will be reflected in the final payment.

CHANGES

We accommodate changes to your order or services up until the final balance is due, with adjustments made accordingly to the remaining amount.

CANCELLATION POLICY

MORE THAN 6 MONTHS BEFORE EVENT

50% of the deposit refunded

BETWEEN 3 AND 6 MONTHS

25% of the deposit refunded

LESS THAN 3 MONTHS

Deposit is non-refundable

BOOKING TIMELINE

Booking timelines vary depending on event complexity and availability.
Your date is secured once the deposit is received.

CAPACITY & TRAVEL

GUEST CAPACITY

Up to 300 guests.

TRAVEL RANGE

Cape Cod & Beyond, based on availability and discretion.

Travel Fees

Vary by distance and cargo required.

FREQUENTLY ASKED QUESTIONS

CAN WE BRING OUR OWN ALCOHOL

To ensure quality and compliance, we provide a full bar service and do not allow outside alcohol.

DO YOU SUPPLY LINENS AND FLATWARE

We provide disposable items only. Please arrange linens and flatware through your preferred rental company.

WHAT IS THE RAIN PLAN FOR OUTDOOR EVENTS

Rain plans depend on the venue. Clients and planners are responsible for securing any necessary contingencies.

DO YOU OFFER CAKE CUTTING SERVICES

Yes, we do. Cake cutting is available for a \$50 fee.

THINGS TO START THINKING ABOUT

GUEST-SPECIFIC CONSIDERATIONS

- Will children be attending? Should we provide a children's menu? Do you need us to arrange high chairs?
- Are there guests with dietary restrictions or allergies? (e.g., gluten-free, vegan, religious needs)
- Are any guests elderly or with mobility challenges who may require plated service instead of buffet style?

VIP SERVICE AND FLOW

- Would the couple prefer to be served plated meals or go through the buffet?
- Are there VIP tables or family members who should be served first or separately?
- Are there speeches, toasts, or special moments that will affect food and drink timing?

TIMELINE AND COORDINATION

- Is there a rain plan or backup tent if your event is outdoors?
- Who will be our main point of contact on the day of the event (if not the couple)?
- What is your tentative timeline for cocktail hour, dinner, and dessert/cake cutting?

DESSERT AND CAKE

- Will we be handling cake cutting?
- Is there a dessert table or special service plan we should be aware of?
- Would you like coffee and tea service?

TABLES, RENTALS & LAYOUT

- Keep us informed and share your party rental order for review.
- Does the venue have adequate cooking equipment, or will additional rentals be necessary? We can assist in identifying what's needed.

CLEANUP & ACCESS

- What are the venue's policies regarding cleanup, trash disposal, and equipment removal?
- Is there access to on-site water, power, and kitchen facilities?
- Will we have early access to the venue for setup?