



Canalside Pavilion
AT THE SAGAMORE INN



Thank you for considering the Canalside Pavilion at the Sagamore Inn Restaurant for your Wedding Reception! Whether you are arranging a heartfelt gathering or an elaborate event, you will find a dedicated and professional staff committed to making your wedding ceremony and reception everything that you have imagined. We will assist you from the original planning process through the completion of your special day, helping you create a wedding that reflects your own style.

Our facility is nested on two acres of historic land. Built in the early 1930s, the Sagamore Inn is located right off beautiful scenic route 6A, facing west of the Cape Cod Canal. Sitting on a classic New England landscape, the back gardens are manicured to provide a beautiful backdrop for your wedding day.

It is our pleasure to forward you our Wedding Portfolio for your review. Should you have a specific idea or menu in mind that you do not see included in this packet, our culinary team will be pleased to design a menu according to your liking.

All prices are subject to

20 % gratuity and 7% tax

Prices subject to change

Please inform us of any food allergies

Canalside Pavilion
Ceremonies and Receptions

A beautiful area for a ceremony and an ultimate outdoor reception under our
Canalside Pavilion

Our venue fee is \$2500.00 - 4 hours of private seating
Weekday and Sunday - \$2000.00 - 4 hours of private seating
A fee of \$250.00 will be charged for a ceremony on site. The ceremony fee
includes 30 minutes in addition to your four-hour block.

The fee includes the following -

- Professional Planning Services to assist you in your planning the perfect day
- Full Staff Support in formal attire to ensure wedding day events flow perfectly
- Day of set-up includes tables, chairs, linens, china, glass, flatware, heaters and/or fans
- Wedding Toast for Newlyweds - champagne or sparkling cider served with a fresh fruit berry
- Cake cutting/Plating - for wedding cake you provide
- Wedding Tasting - with your wedding coordinator and executive chef

The following menus consist of our most popular selections, but we are also happy to design a personalized gourmet menu or course to please your palate.

Best wishes,
Beth Ridge - Event Manager/Wedding Planner
Laura Saucier - Marketing Coordinator
Peter Bilodeau - Executive Chef
Suzanna Bilodeau - Owner

Canalside Pavilion Traditional Plated
\$105.00 per person

PASSED HORS D'OEUVRES for your cocktail hour - Please select 3

Stuffed Mushrooms

Vegetable Spring Rolls

Mini Meatballs

Spanakopita

Grilled Oysters with Chimichurri Sauce

Mini Beef Sliders

FIRST COURSE - Please select 1

Field Green Salad - Field greens, goat cheese, & seasonal vinaigrette w/
blueberries & strawberries

Caesar Salad - Creamy Caesar dressing topped with cheese

New England Clam Chowder - Rich and creamy

ENTREES - Please select 2

FROM THE SEA

Baked Stuffed Jumbo Shrimp - Crab & shrimp stuffing, garlic, lemon & herbed
butter

Pistachio Encrusted Salmon - Farm Raised salmon covered in crushed pistachio nuts
and crackers

FROM THE LAND

Cordon Bleu Chicken- Stuffed with prosciutto, ham & soft fontina cheese with a
velouté sauce

Slow Roasted Beef Tenderloin - Topped with a red wine demi-glaze



Canalside Pavilion Premier Plated
\$110.00 per person

PASSED HORS D'OEUVRES for your cocktail hour - Please select 3

Sassy Scrimp
Stuffed Mushrooms
Scallops and Bacon
Clams Casino
Oyster Rockefeller
Portuguese Stuffed Clams with Chorizo
Beef Satay with Teriyaki Sauce
Baby Lamb Chops with Rosemary Dijonnaise Sauce
Buffalo Chicken Spring Rolls

FIRST COURSE - Please select 1

Cape Cobb Salad- Dried cranberries, pecans, apples, bits of pancetta, blue cheese crumbles with a seasonal vinaigrette
Field Green Salad- Field greens, goat cheese, seasonal vinaigrette w/ Blueberries and Strawberries
Caesar Salad - Creamy Caesar dressing topped with cheese
New England Clam Chowder - rich and creamy

ENTREES - Please select 2

FROM THE SEA

Grilled Halibut - With cream corn puree w/ a blueberry compote
Grilled Swordfish Piccata - Fresh local caught Swordfish, pan seared with capers, shallots and parmesan cheese with a lemon, white wine, butter sauce
Scallop Casino - Fresh local caught scallops broiled in a casino butter & topped w/ bacon & seafood stuffing

FROM THE LAND

Chicken Oscar - Boneless breast, topped with lobster and béarnaise sauce
Slow Roasted Beef Tenderloin - Topped with a red wine demi sauce
Boneless Beef Short Ribs - Boneless braised beef short ribs topped with a mushroom demi-glaze

FROM THE LAND AND SEA

Roasted Tenderloin Crevette - Topped with sautéed shrimp with a bearnaise sauce

Canalside Pavilion Buffet
\$115.00 per person

PASSED HORS D'OEUVRES for your cocktail hour - Please select 3

Stuffed Mushrooms
Vegetable Spring Rolls
Mini Meatballs
Spanakopita
Grilled Oysters with Chimichurri Sauce
Mini Beef Sliders

FIRST COURSE - Please select 1

Cape Cobb Salad - Dried cranberries, pecans, apples, bits of pancetta, blue cheese crumbles with a seasonal vinaigrette
Field Green Salad- Field greens, goat cheese, and seasonal vinaigrette
Caesar Salad - Creamy Caesar dressing topped with cheese
New England Clam Chowder - Rich and creamy

BUFFET ENTREES - Please select 2

FROM THE SEA

Grilled Atlantic Salmon- Lemon herbed butter
Haddock Francese - Pistachio stuffed egg batter haddock
Grilled Halibut- Creamed corn puree, onion soubise

FROM THE LAND

Slow Roasted Beef Tenderloin- Roasted shallot and rosemary jus
Boneless Beef Short Ribs - Boneless braised beef short ribs topped with a mushroom demi
Chicken Francaise - With a garlic lemon seasoned sauce

All buffets served with starch & seasonal vegetable, baked rolls with whipped butter, coffee, and assorted hot teas



Station Displays

Raw Bar

(Prices are based on a per piece price)

Oysters on the Half Shell \$3.00

Littleneck Clams \$4.00

Shrimp Cocktail \$4.25

Vegetable Crudit  with Cream Salsa Dip

\$10.00 per person

International Cheese and Fruit Display

\$10.00 per person

Antipasto Display

\$12.00 per person

Marinated Artichokes and Mushrooms, Mixed Pitted Olives, Assorted Cheeses, Marinated Provolone and Tortellini Salad

Cheese and Charcuterie Board

\$ 14.00 per person

Cured meats, Nuts, Dried Fruit, Cheeses, Olives, Crackers and Fig Jam

Carving Stations

Minimum 25 Guests

Roasted Turkey with Gravy	\$8.00 per person
Baked Ham with Honey Dijon Sauce	\$9.00 per person
Roasted Turkey with Apple Cranberry Chutney	\$10.00 per person
Lamb Top Round with Mint and Garlic Studded Mustard	\$14.00 per person
Roasted New York Sirloin	\$14.00 per person
Beef Tenderloin with Horseradish	\$20.00 per person

Mashed Potato Martini Bar

\$10.00 per person/25 Guest Minimum

Choose 3 Toppings

Sour Cream
Chopped Tomato
Grated Cheese
Scallions/Chives

Additional .75c per item

Caramelized Onions
Roasted Garlic
Bacon Bits
Roasted Broccoli
Gravy
Mushrooms

Nacho Station

\$12.00 per person/25 Guest Minimum

Choice of chicken or beef

Choose 3 Toppings

Lettuce
Tomato
Onions
Salsa
Sour Cream

Additional .75c per item

Cheese
Beans
Green Peppers
Hot Peppers
Olives

Beef Slider Bar

\$12 per person/25 Guest Minimum

Your choice of classic burger, pulled pork, or vegetable slider.

Choose 3 Toppings

Lettuce
Tomato
Onions
Pickles

Additional .75c per item

Cheese
Bacon
Green Peppers
Hot Peppers

Mac and Cheese Station

\$9.00 per person/25 Guest Minimum

Choose 3 Toppings

Bacon
Pepperoni
Crumbled Feta
Crumbled Pretzles

Additional \$1.75 per item

Buffalo Chicken

Market Price: Lobster

Pasta Station

\$10 per person/25 Guest Minimum

Choice of Sauce

Marinara
Meat
Alfredo
Garlic Oil and Butter
Red or White Clam Sauce

Additional .75c per item

Grilled Chicken
Sweet Sausage
Garlic Bread
Broccoli

Risotto Martini Bar

\$10.00 per person/25 Guest Minimum

Toppings for Additional Charge

Mushrooms
Bell Peppers
Red Onion
Chives
Grilled Chicken

Desserts

Ice Cream Sundae Bar

\$12.00 per person/25 Guest Minimum

Included

Vanilla Ice Cream
(Additional Flavors Upon Request)
Hot Fudge
Homemade Whipped Cream
Maraschino Cherries

Additional .75c per item

Strawberries
Nuts
Sprinkles/Jimmies
Brownie Bits
Bananas

Assorted Desserts Bar

\$30.00 per dozen

Assorted Cookies
Cannolis
Chocolate Covered Strawberries
Chocolate Chip Scones
Chocolate Eclairs
Coconut Chocolate Chip Macaroons
Double Chocolate Brownies
Lemon Bars



Late Night Snacks

Traditional French Fries
\$3.00 per person

Homemade Mini Pizzas
\$5.00 per person

Cheeseburger Sliders
\$6.00 per person

Mini Grilled Cheese
\$5.00 per person

Soft Pretzels with Mustard
\$4.00 per person

Tortilla Chips and Homemade Salsa
\$3.00 per person

Homemade Potato Chips with Onion Dip
\$3.00 per person

Buffalo Chicken Spring Rolls
\$5.00 per person



Sunday Brunch Wedding Menu
\$60.00 per person

International Cheese and Fruit Display
Champagne Toast

Brunch Buffet

Danish and Muffins
Field Green Salad
Caesar Salad Vegetables

Choice of Two

Baked Ham
Oven Roasted Turkey
Chicken Breast Roulade
Baked Haddock with Lemon Herb Crumbs

Basmati Rice
Seasonal Vegetable
Bacon and Sausage
Home Fried Potatoes
Eggs Benedict
Belgian Waffles

**Assorted Mini Pastries and Chocolate Covered
Strawberries
Coffee and Tea**

Full Omelet Station is available for an additional \$7.00

Wedding Ceremony at our Garden Gazebo \$250.00

Cash Bar Menu

(price per drink)

Top-shelf Spirits

\$11

Premium Spirits

\$9

Wine by The Glass

\$9

Champagne by The Glass

\$9

Imported and Craft Beer

\$7

Domestic Beer

\$6

Non-Alcoholic Beer

\$5

Top Shelf Selections

Makers Mark

Grey Goose

Bombay Sapphire

Patron Silver

Crown Royal

Johnnie Walker Black

Premium Selections

Jack Daniels

Tito's

Tanqueray

Jose Cuervo

Seagram's VO

Dewar's



Open Bar Menu

TOP SHELF/PER PERSON

Hour One	\$25
Hour Two	\$18
Additional Hours	\$12

PREMIUM/ PER PERSON

Hour One	\$21
Hour Two	\$16
Additional Hours	\$10

TOP SHELF SELECTIONS

Maker's Mark
Grey Goose
Bombay Sapphire
Patron Silver
Crown Royal
Johnnie Walker Black

PREMIUM SELECTIONS

Jack Daniels
Tito's
Tanqueray
Jose Cuervo
Seagram's VO
Dewar's

BEER AND WINE/PER PERSON

Includes a selection imported, craft and domestic beers; house and premium wines; soft drinks, mixers, and sparkling waters.

Hour One	\$16
Hour Two	\$12
Additional Hours	\$9

Bottles of wine may be served during Dinner Service - see wine list for options (**choice of two**)

- All open bar prices are subject to 7% tax and 20% gratuity
- All bars may be open for a maximum of 5 hours
- We do not announce last call for alcohol
- We do not serve shots of alcohol

WINE LIST

Sagamore Inn's wine list selections are in a "progressive" format that lists the wines in descending order, from lighter bodied and flavor intensity to fuller bodied and richer flavor.

WHITE

Mionetto Prosecco Brut, Veneto Italy	10 / 30	kaleido
Bex Riesling, Mosel, Germany	8 / 23	
Twisted Moscato, California	8	
Avia Pinot Grigio, Slovakia	8	
Casalini Pinot Grigio, Delle Venezie, Italy	9 / 25	
Anterra Pinot Grigio, Italy	10 / 26	
Mussel Bay Sauvignon Blanc, Marlborough, New Zealand	10 / 28	
Paul Buisse Sauvignon Blanc, Lorie Valley, France	11 / 29	
Charles Krug Sauvignon Blanc, California	11 / 29	
Avia Chardonnay, Slovakia	8	
Kendall Jackson Chardonnay, California	11 / 31	
La Crema Chardonnay, Monterey, California	12 / 34	

WHITE SANGRIA

A refreshing combination of Moscato, fresh fruit and peach infused Brandy 10 / 19

RED SANGRIA

A delicious concoction of Cabernet Sauvignon, fresh fruit and infused spirits 10 / 19

PINK

Estrella White Zinfandel, California	8 / 22	
Barton & Guester Cote de Provence Rose, France	11 / 31	
Aix Cote de Provence Rose, France	13 / 39	

RED

Murphy Goode Pinot Noir, Sonoma, California	9 / 25	
Primarius Pinot Noir, Oregon	11 / 31	
Meiomi Pinot Noir, California	12 / 37	
Borgi D'elsa Chianti, Tuscany, Italy	9 / 25	
Le Maestrella "Super Tuscan", Tuscany, Italy	11 / 31	
Castelo Di Alboia, Chianti Classico, Italy	11 / 31	
Avia Merlot, Slovakia	8	
14 Hands Merlot, Washington State	22 9 / 25	
Ruta 22 Malbec, Patagonia, Argentine	9 / 25	
Skyfall Red Blend, Washington State	10 / 28	
Gnarly Head Old Vine Zinfandel, California	9 / 25	
Avia Cabernet, Slovakia	8	
Josh Cellars Cabernet, North Coast, California	11 / 31	
Waterbrook Cabernet, Columbia Va, Washington State	10 / 30	
Castelo do Sulco Reserva Red Blend, Douro Valley, Portugal	9 / 25	
Z Alexander Brown Cabernet, Northern California	11 / 31	

Rehearsal Dinner Menu

FIRST COURSE

Cape Cobb Salad- *dried cranberries, pecans, apples, bits of pancetta, blue cheese crumbles with a seasonal vinaigrette*

Field Green Salad- *field greens, goat cheese, and seasonal vinaigrette*

Caesar Salad

New England Clam Chowder

Haddock Chowder

ENTREES

All Entrees served with starch & seasonal vegetable, baked rolls with whipped butter, coffee, and assorted hot teas

Vegetable Risotto

Seasonal mixed vegetables tossed with a creamy parmesan risotto and topped with an arugula salad and balsamic glaze

\$35.99

Chicken Saltimbocca

Pan seared chicken topped with prosciutto and provolone cheese over mashed potato and seasonal mixed veg topped with a mushroom demi-glace

\$37.99

Pistachio Encrusted Salmon

Pistachio encrusted salmon topped with a citrus beurre blanc accompanied with potato and seasonal mixed veg

\$40.00

Grilled New York Strip

Grilled New York Strip steak topped with a red wine demi-glace accompanied with potato and seasonal mixed veg

\$40.00

WEDDING RECEPTION

Venue fees are based on the day of the week .

- Saturday – Any four hours
- Weekdays – Any four hours
- Sunday – Any four hours

Additional hours may be purchased at the rate of \$1,000.00 per hour.

CEREMONY FEE

A fee of \$250.00 will be charged for a ceremony on site. The ceremony fee includes 30 minutes in addition to your four –hour block.

FOOD & BEVERAGE

For the Sagamore Inn to assure the availability of all chosen menu items, your menu selections should be submitted to the Catering Department at least fourteen (14) days prior to the event date. Any food served in a banquet setting may not be packaged to go. We can recommend bakeries for custom designed specialty cakes for any celebration. Children's menu available upon request.

LIQUOR POLICY

The Sagamore Inn holds a licensing agreement with the Massachusetts State Liquor Commission and is held responsible for complying with its regulations. No patron or guest will be permitted to enter or depart the premises with alcoholic beverages. The Sagamore Inn reserves full right to discontinue bar service to any individual or group who is disruptive or appears to be intoxicated. The sale or delivery of alcohol to a person under twenty-one (21) years of age is prohibited by law. Guests who look thirty (30) years of age or younger will be asked for picture identification. Shots or doubles will not be served.

ADMINISTRATIVE FEE, GRATUITY AND TAX

All charges are subject to a 15% administrative fee, 20% gratuity and a 7% Massachusetts meal tax.

POND SAFETY/SUPERVISION

The pond is for aesthetic purposes only. Rock climbing around the perimeter of the pond is prohibited. Swimming in the pond is prohibited. No glass bottles or cups are allowed around the pond. No tossing of rocks in the pond. **Children must always be supervised.**

DEPOSIT/PAYMENT PROCEDURES

A \$2,500.00 non-refundable / non-transferable deposit must be made to secure the date you select for your wedding. An additional \$2,500.00 non-refundable / non-transferable deposit is due six (6) months prior to the scheduled date of event. All charges are to be paid in full at least two (2) weeks prior to the function and if any additional charges occur the day of the event, they are to be paid that day. PAYMENT MADE USING EITHER MC/VISA OR AMEX CREDIT CARDS will be subject to an additional 2% charge.

GUARANTEES

A guaranteed number of guests attending your reception along with finalized menu selections is required fourteen (14) days prior to your reception. You will be billed for this guaranteed number or the actual guest count, whichever is greater.

DECORATIONS

All decorations and rental items must be approved by management. No nails, **no confetti**, thumb tacks, tape of any kind are to be used for the installation of decorations to Inn facilities. No open flame candles as center pieces or décor are allowed. Florists/decorators may decorate ceremony/reception site two (2) hours prior to the scheduled start time.

VENDOR RECOMMENDATIONS

Upon booking and signing a contract with the Sagamore Inn, you will be provided a list of recommended vendors. These are merely recommendations and the Sagamore Inn is not responsible for these services.

SECURITY

Liability for damage to the premises is the responsibility of the wedding client and will be charged accordingly. The Sagamore Inn cannot assume responsibility for the loss or damage to personal property and/or equipment brought onto the premises.

HOLD HARMLESS

The Sagamore Inn shall be excused and held harmless for failure to perform any obligation hereunder where prevented from doing so by cause or causes beyond its control which shall include, but not limited to, labor disputes, civil commotion, war, fire or other casualty, inability to obtain any material or services, an Act of God, or any serious maintenance problem which, in its sole discretion and judgement, will impair efforts to properly host such a function.

Toes In The Sand Ceremony

Let us coordinate your Beach Ceremony on one of Sandwich's beautiful beaches. Book a Beach Ceremony Package with your Wedding Reception at the Sagamore Inn Restaurant and we

- Coordinate the permitting for your ceremony
- Arrange a rehearsal ceremony a day or two before
- Arrange round-trip transportation on wedding day for your guests between the Sagamore Inn Restaurant and your ceremony location (based on one vehicle / larger group size may require 2nd vehicle)
- Provide a rain back-up location for your ceremony at the Sagamore Inn Restaurant

Directions

From Boston, MA

- Get on I-93 S to State Hwy 3 S to the ramp to Braintree/Cape Cod
- Take MA-3 S to follow to Sagamore Bridge
- Take exit 1C toward MA-6A/Sagamore
- Drive to Sandwich Rd
- Turn right onto Sandwich Rd
- Continue on Sandwich Road, under Sagamore Bridge
- Continue 1.5 mile on Sandwich Road to turn left

From Providence, RI

- Take I-195 E to MA-25 E in Bourne
- Take exit 22A to merge onto MA-25 E toward Cape Cod
- Drive to Bourne Bridge
- At Bourne Rotary, take the 3rd exit onto Sandwich Rd E
- Continue on Sandwich Road, under Sagamore Bridge
- Continue 1.5 mile on Sandwich Road to turn left

What Our Clients are Saying About Us...

Kayla W.

Amazing outdoor venue for a Cape Cod wedding!

The Sagamore Inn is an amazing wedding venue on Cape Cod! My husband and I had to change our entire wedding plans one month before our date due to COVID. We found the Sagamore Inn and fell in love instantly. It had everything we were looking for. We were able to have a beautiful ceremony right by the pond and then our guests enjoyed cocktail hour and their meals under a gorgeous tent. They were able to accommodate our entire wedding to make sure it was safe for our guests and that it followed COVID guidelines. Beth was amazing at staying in contact with us and answering our many many emails. Our guests have been RAVING about what an amazing venue and wedding it was. The service for drinks and food was exceptional. Everything ran so smoothly! We just want to thank all the staff at the Sagamore Inn for making our wedding day truly the best day ever!

Rebecca S.

The best of the best

Beth & the staff at the Sagamore Inn are nothing short of amazing. During COVID-19 we stumbled upon this venue and it was the best thing we ever did! The grounds are beautifully kept, the tent is large and open, the fees are upfront, the kindest waitstaff, and the food was great!

Beth was my savior during all the changes we faced to meet CDC guidelines and she reassured me the day would be perfect, which it was!

The pricing is very fair for the experience. Every time we visited the inn we were greeted with smiles and warm welcomes. The sangria (it's amazing)! Beth took the time to go over every detail with us and she takes so much pride in her work and communication skills. Beth and the staff accommodated food allergies & the waitresses never left our guests thirsty.

We had a beautiful reception under the tent and enjoyed the lights in the trees and the fountain in the pond! I cannot say enough good things not only about the restaurant but the people who work there... each one of them made our day special and perfect and it was everything I dreamed it would be!

If you're looking for an amazing event coordinator who is responsive, reassuring, and kind. and staff who take pride in what they do, amazing food and an affordable venue with beautiful grounds... book this place! I promise you will not regret it!!!

Recommended Vendors

LoveDays Photography

(508) 221 0128

Waynee@LoveDaysPhotography.com

Yummy Cakes

(508) 292 3789

yummycakescc@gmail.com

The Chocolate Rose

(774) 238 7020

info@chocolaterosecakes.com

Lady Slipper Stationery

(508) 394 6161

hello@ladycyndi.com

Cape Tunes DJ

(508) 202 0744

info@CapeTunes.com

The Bridal Studio and Spa

(508) 725 6250

kimberly@kimberlyrichard.com

KJ Floral Designs

(508) 333 6037

Kristyne@kjfloraldesigns.com

Flowers by Justine

(860) 478 6675

flowersbyjustine@gmail.com

Modern Vintage Bridal

(774) 413 5032

modernvintagebridale@gmail.com