



2025 2026 WEDDING PACKAGES

WWW.SAGAMOREINNCAPECOD.COM



Welcome to The Sagamore: Your Perfect Cape Cod Wedding Hideaway Discover The Sagamore, a treasured family-owned restaurant and wedding venue nestled on Cape Cod. Our venue is the epitome of classic Cape Cod charm, featuring a luxurious 46 x 86' Sperry tent that provides a fully-floored, elegant setting for your special day. With the capacity to host over 200 guests for dinner and dancing, and 300+ for a standing reception, we can accommodate weddings of all sizes. Our venue is pet-friendly (pending approval), and we offer a \$1000 discount for weddings held from Sunday to Thursday.

Situated on two acres of historic conservation land, The Sagamore is conveniently located off scenic 6A by the Sagamore Bridge. Tucked away from the tourist spots and packed resorts, the Sagamore is backyard wedding meets quiet luxury - featuring lush gardens, classic white ceremonial arch with a koi pond and fountain, bistro and natural landscape lighting, additional garden seating, and a fully-equipped outdoor bar with exclusive bathrooms. We have a walking path to the stunning Cape Cod Canal for post-ceremony pictures.

Our wedding packages are crafted with the guiding principles of outstanding family hospitality and affordable, upfront pricing. As you explore, get comfortable and imagine your dream Cape Cod wedding at The Sagamore.

instagram: @thesagamorecapecod ph: (508) 888-9707 e: hello@thesagamorecapecod.com facebook: /thesagamorecapecod

WWW.THESAGAMORECAPECOD.COM

OUR VENUE

01.

BRIDAL SUITE

on-site bridal suite with shower, kitchen, professional lighting and fulllength mirrors

02.

CEREMONY

exclusive access of gardens & lawn with koi pond, fountain, ceremonial arch & classic white garden chairs

03.

SPERRY TENT

46' x 86' genuine sailcloth tent for 200+ with fully-floored outdoor ballroom space for dinner and dancing

04.

OUTDOOR BAR

21 seat fully-loaded outdoor bar with garden seating & bistro lighting, 4 draft lines, natural gas firepit and two bathrooms

ADA-ACCESSIBLE 130+ PARKING SPOTS

TWO BATHROOMS

www.thesagamorecapecod.com | hello@thesagamorecapecod.com



\$5500 THE CLASSIC

bridal suite | 8am garden fountain ceremony reception

FIVE HOUR PACKAGE

\$5200 The party

bridal suite | 8am reception only

FIVE HOUR PACKAGE

\$3900 THE ESSENTIAL

bridal suite | 10am garden fountain ceremony reception THREE HOUR PACKAGE

SUNDAY - THURSDAY DATES RECEIVE \$1000 DISCOUNT

• TABLES & CHAIRS •

Custom selection of round, banquet, cocktail & garden tables, white garden chairs

· LIGHTING ·

Bistro lights in the tent & garden, New England-style oil lanterns & natural landscape lighting

· LINENS & MORE ·

Floor-length linens & accent color, water goblets, champagne flutes. tableware & flatware

· FACILITIES ·

21 seat fully-stocked outdoor bar, 130+ parking spots, ADA-accessible, exclusive bathrooms

• STAFF •

Personal wedding specialist & event-trained staff to execute flawless setup, service, and breakdown

Our inclusive wedding menus are prepared from scratch onsite and are intended to complete your entire culinary journey for your wedding. Guest dietary restrictions and allergies can be accommodated in advance free of charge. Vendors receive the same meal as your guests at a 50% discount.



| \$115 PER PERSON

THREE (3) HORS'DEOURVES · Choose three (3) menu selections
ONE (1) GRAZING TABLE · Chef Peter's selection of seasonal sliced fruits & berries, crisp vegetable crudité, gourmet cheeses & aged meats
ONE (1) SALAD COURSE · Choose one (1) salad selection
ONE (1) INTERMEZZO · Palate cleanser of seasonal sorbet
TWO (2) MAIN ENTREE SELECTIONS · Select two (2) entrees in advance
BEVERAGES · All fountain beverages & coffee and tea offered table-side during cake

| SALAD SELECTION

FIELD GREEN SALAD · local greens, goat cheese, blueberries, strawberries & seasonal vinaigrette WRAPPED GARDEN SALAD · local greens, cucumber band, shaved garden vegetables & red wine vinaigrette CAESAR SALAD · romaine leaf, creamy Caesar dressing, homemade croutons & parmesan crisp

| SELECTION OF MAIN ENTREES

all entrees are served with jumbo asparagus & roast saffron potato*

BEEF TENDERLOIN · beef tenderloin filet (6oz) slow-roasted & red wine demi-glace LOCAL HALIBUT · fresh catch pan-seared, local corn salad & beurre blanc CHICKEN CORDON BLEU · free-range chicken, prosciutto, ham, fontina cheese & velouté BRAISED BEEF SHORT RIB · braised beef short ribs & mushroom demi-glace FRESH ATLANTIC SALMON · choose one (1): pistachio-encrusted or citrus beurre blanc CHAMPAGNE RISOTTO · slow-cooked arborio rice, champagne, pecorino Romano & shaved truffle* GARDEN VEGETABLE PRIMAVERA · seasonal garden vegetables, fresh pasta & white wine sauce**

*Served with jumbo asparagus only **No sides included

All venue fees and pricing subject to change without notice.



Our inclusive wedding menus are prepared from scratch onsite and are intended to complete your entire culinary journey for your wedding. Guest dietary restrictions and allergies can be accommodated in advance free of charge. Vendors receive the same meal as your guests at a 50% discount. Chef action stations require a chef and a \$150 fee.



I \$100 PER PERSON

FIVE (5) HORS'DEOURVES · Choose five (5) menu selections **ONE (1) GRAZING TABLE** · Chef Peter's selection of seasonal sliced fruits & berries, crisp vegetable crudité, gourmet cheeses & aged meats **ONE (1) CHEF ACTION STATION** · Choose one (1) menu selection **ONE (1) SALAD STATION** · Choose one (1): garden salad | Caesar salad **ONE (1) NOVELTY DISPLAY** · Choose one (1) menu selection **BEVERAGES** • All fountain beverages & coffee and tea offered table-side during cake

| CHEF ACTION STATION SELECTION

all chef action stations require a chef. Chef fee is \$150*

WHOLE BEEF TENDERLOIN · slow-roasted w/ horseradish, demi glace, Dijon mustard & confit garlic NY SIRLOIN · pepper-crusted with fresh chimichurri WHOLE ROASTED TURKEY · oven-roasted turkey with homemade gravy, cranberry-orange sauce & cornbread PICNIC HONEY HAM · bone-in, honey glazed with Dijon mustard & coleslaw FRESH PASTA STATION · choice of 3 pasta sauces, fresh veggies & meats

INOVELTY DISPLAY SELECTION

CHICKEN TENDERS · Hand-breaded chicken tenders, fried and served with honey mustard, bbg & ketchup MEATBALLS · Italian meatballs with marinara & parmesan, served with fresh warm dinner rolls SLIDER BAR · Choose one (1): Beef sliders | Fried chicken sliders | Short rib sliders | Chicken parm sliders MAC & CHESE BAR +\$5 · campanelle pasta in a creamy Vermont cheddar sauce served with assorted toppings GOURMET POTATO BAR +\$5 · homemade mashed potato served with assorted toppings

All venue fees and pricing subject to change without notice.



Our inclusive wedding menus are prepared from scratch onsite and are intended to complete your entire culinary journey for your wedding. Guest dietary restrictions and allergies can be accommodated in advance free of charge. Vendors receive the same meal as your guests at a 50% discount. Chef action stations require a chef and a \$150 fee.

WEDDING STATIONS & ENDLESS APPS

I \$125 PER PERSON

EIGHT (8) HORS'DEOURVES · Choose eight (8) menu selections

ONE (1) GRAZING TABLE · Chef Peter's selection of seasonal sliced fruits & berries.

crisp vegetable crudité, gourmet cheeses & aged meats

ONE (1) CHEF ACTION STATION · Choose one (1) menu selection

ONE (1) SOUP | SALAD STATION · Garden salad | Caesar salad | New England Clam chowder

TWO (2) NOVELTY DISPLAYS · Choose two (2) menu selections

BEVERAGES • All fountain beverages & coffee and tea offered table-side during cake

| CHEF ACTION STATION SELECTION

all chef action stations require a chef. Chef fee is \$150*

WHOLE BEEF TENDERLOIN · slow-roasted w/ horseradish, demi glace, Dijon mustard & confit garlic NY SIRLOIN · pepper-crusted with fresh chimichurri WHOLE ROASTED TURKEY · oven-roasted turkey with homemade gravy, cranberry-orange sauce & cornbread PICNIC HONEY HAM · bone-in, honey glazed with Dijon mustard & coleslaw FRESH PASTA STATION · choice of 3 pasta sauces, fresh veggies & meats

INOVELTY DISPLAY SELECTION

CHICKEN TENDERS · Hand-breaded chicken tenders, fried and served with honey mustard, bbg & ketchup MEATBALLS · Italian meatballs with marinara & parmesan, served with fresh warm dinner rolls SLIDER BAR · Choose one (1): Beef sliders | Fried chicken sliders | Short rib sliders | Chicken parm sliders MAC & CHESE BAR +\$5 · campanelle pasta in a creamy Vermont cheddar sauce served with assorted toppings GOURMET POTATO BAR +\$5 · homemade mashed potato served with assorted toppings

All venue fees and pricing subject to change without notice.



Our inclusive wedding menus are prepared from scratch onsite and are intended to complete your entire culinary journey for your wedding. Guest dietary restrictions and allergies can be accommodated in advance free of charge. Vendors receive the same meal as your guests at a 50% discount.



I \$100 PER PERSON

THREE (3) HORS'DEOURVES · Choose three (3) menu selections

BEVERAGES • All fountain beverages & coffee and tea offered table-side during cake

| BBO BUFFET

BREAD · Fresh rolls & cornbread

SALADS · Garden salad with seasonal vegetables & red wine vinaigrette Homemade potato & pasta salad Creamy homemade coleslaw

MAIN · BBQ chicken legs & thighs St. Louis BBQ spare ribs

SIDES · Mac & cheese with Vermont cheddar Boston baked beans Steamed corn on the cob

DESSERT STATION · Bruleed watermelon with sliced strawbreries

All venue fees and pricing subject to change without notice.

All food and beverage charges are subject to a 20% service charge (of which 100% is paid to service employees), 6% non-taxable administrative fee (100% is paid to your event specialist team) and 7% state meals tax.



- www.thesagamorecapecod.com (508) 888-9707

Our inclusive wedding menus are prepared from scratch onsite and are intended to complete your entire culinary journey for your wedding. Guest dietary restrictions and allergies can be accommodated in advance free of charge. Vendors receive the same meal as your guests at a 50% discount.



SELECTION OF HORS D'EOURVES

- Cucumber, fresh mozzarella, tomato & basil with evoo and local balsamic
- Asparagus & prosciutto with local balsamic
- COLD BITES Tomato bruschetta on a crostini
- Grilled sirloin, Great hill bleu cheese, caramelized onion jam on a crostini +\$2
- Lobster roll, lightly-dressed with mayo on a crostini +\$5pp
- Lobster tacos with pineapple salsa + \$6pp
- HOT BITES Goat cheese & phyllo with honey & fresh berries
- Mini hot dogs wrapped in pastry with honey mustard
- Italian meatball marinara & bowtie pasta
- Maple-glazed sea scallop wrapped in bacon
- Veggie spring rolls & Thai chili sauce
 - Fried homemade gnocchi & fresh marinara
 - Mini black angus cheeseburgers with ketchup, mustard & pickle
 - White mushrooms, seafood stuffing & local balsamic
 - Buffalo chicken Rangoon & bleu cheese
 - Spinach & feta spanakopita in puff pastry
 - Fried chicken and Liege sugar waffle
 - Pork dumpling & sweet soy
 - Fried buffalo cauliflower & bleu cheese
 - Teriyaki chicken satay
 - Bacon-wrapped dates & goat cheese
 - Grilled local oysters & fresh chimichurri +\$2pp
 - Clams Casino with garlic & white wine +\$2pp
 - Grilled lamb lollipops +\$3pp

All venue fees and pricing subject to change without notice.



Our inclusive wedding menus are prepared from scratch onsite and are intended to complete your entire culinary journey for your wedding. Guest dietary restrictions and allergies can be accommodated in advance free of charge. Vendors receive the same meal as your guests at a 50% discount.



\$8 PP | S'MORES KITS • marshmallows, graham crackers, slabs of chocolate & assorted toppings **\$10 PP | PIZZA BAR** · homemade focaccia pizzas | cheese · pepperoni · veggie **\$12 PP | ASSORTED DESSERT BITES** • assorted pastry, cakes & sweets with fresh berries \$6 PP | TYING THE KNOT PRETZELS • warm soft pretzels served with honey mustard & cheese sauce \$4 PP | POTATO CHIP BAR · fresh-fried homemade potato chips & onion dip \$6 PP | CHICKEN TENDERS · hand-breaded fried chicken tenders, honey mustard, BBQ & ketchup \$5 PP | MEATBALLS · Italian meatballs with marinara, parmesan cheese, fresh warm dinner rolls **\$6 PP | BEEF SLIDER BAR** · beef sliders, American cheese & house pickles, ketchup, lettuce, tomato \$6 PP | FRIED CHICKEN SLIDER BAR · fried chicken sliders, house pickles & chipotle aioli **\$6 PP | CHICKEN PARM SLIDER BAR** • fried chicken sliders, marinara & cheese \$6 PP | CRÉME BRULÉE SPOONS · homemade créme brulée served in mini spoons \$3.25 | MINI CHEESEBURGERS · mini black angus cheeseburgers, ketchup, mustard & pickle (butlered) **\$3.25** | MINI HOTDOGS · mini hot dogs wrapped in pastry with honey mustard (butlered)

All venue fees and pricing subject to change without notice.



Our inclusive wedding menus are prepared from scratch onsite and are intended to complete your entire culinary journey for your wedding. Guest dietary restrictions and allergies can be accommodated in advance free of charge. Vendors receive the same meal as your guests at a 50% discount.



\$MKT | LOCAL RAW BAR · locally-sourced oysters, jumbo shrimp, littleneck clams & snow crab
\$14 PP | MINI LOBSTER ROLLS · Lobster roll, lightly-dressed with mayo and lettuce, brioche finger roll
\$10 PP | ADD THIRD ENTREE · third entree selection on our Cape Cod Classic Plated menu
\$8 PP | ADD ONE HORS D'OEUVRES SELECTION · during cocktail hour or late night
\$10 PP | WINE WITH DINNER · house red and white wine offered table-side during dinner
\$12 PP | BUBBLY WITH DINNER · prosecco offered table-side during dinner or cake
\$15 PP | TACO BAR · mini flour tortillas, seasoned ground beef, cheese & assorted toppings
\$12 PP | MAC & CHEESE BAR · campanelle pasta in a creamy Vermont cheddar sauce & assorted toppings

\$150 | CHEF ACTION STATIONS · all chef stations require a \$150 chef fee
\$25 PP | WHOLE BEEF TENDERLOIN · roasted with horseradish, demi glace, dijon mustard & confit garlic
\$18 PP | ROASTED NY SIRLOIN · pepper-crusted with fresh chimichurri
\$14 PP | WHOLE ROASTED TURKEY · homemade gravy, cranberry-orange sauce & cornbread
\$15 PP | WHOLE BEER CAN CHICKEN · dry rub & natural pan jus with house pickles
\$12 PP | BONE-IN PICNIC HONEY HAM · honey glazed with dijon mustard & coleslaw
\$15 PP | FRESH PASTA STATION · choice of 3 sauces: marinara, meat sauce, alfredo, spicy vodka, pesto, fresh veggies & meats

All venue fees and pricing subject to change without notice.



BAR & BEVERAGE

Package bars require a minimum of 20 guests and are based on the full guest guarantee. All package bars include still and sparkling water, sodas, and juices. Consumption bars can be set according to a budget or time limit and can be extended during the event. Payment for consumption bars is required in advance, except for unrestricted consumption bars, which can be settled at the conclusion of the event. There is no fee for a cash bar. All wedding packages come with the creation of two signature cocktails.



TOP SHELF | \$23 1ST HOUR · \$18 2ND HOUR · \$12 EACH ADDITIONAL HOUR

all premium and super-premium spirits, cocktails, beer & wine

HOUSE | \$20 1ST HOUR \cdot \$15 2ND HOUR \cdot \$11 EACH ADDITIONAL HOUR

well liquors, house wine, hard seltzers & domestic beer

BEER & WINE | \$18 1ST HOUR · \$12 2ND HOUR · \$9 EACH ADDITIONAL HOUR craft & domestic beers, hard seltzers & select wines

 \cdot creation of two signature cocktails included with all weddings \cdot

CONSUMPTION BAR

During the agreed-upon hours of your event, we can run an open tab for either all products or exclusively for beer, hard seltzers and wine. Each guest will order drinks individually, and every drink ordered will be added to the tab. The total amount of the bar tab will be paid by the client at the close of the event.

You can run a consumption tab for the duration of your event, for an allocated time period or by dollar amount.

CASH BAR

During the event, guests will pay for their own drinks with either cash or credit card.

All venue fees and pricing subject to change without notice. All food and beverage charges are subject to a 20% service charge (of which 100% is paid to service employees), 6% non-taxable administrative fee (100% is paid to your event specialist team) and 7% state meals tax.



www.thesagamorecapecod.com —



BRIDAL SUITE INCLUDED COMPLIMENTARY IN ALL WEDDING PACKAGES

onsite \cdot shower \cdot kitchen \cdot professional lighting \cdot full-length mirrors

ACCESS TO BRIDAL SUITE BEGINS AT 8AM ON YOUR WEDDING DAY

complimentary champagne \cdot outside food allowed \cdot bridal food \otimes beverage menu available

IN HOUSE MAKEUP/ HAIR STYLIST





PLANNING A WEDDING TAKES A LOT OF TIME,

BUT WE'RE HERE TO HELP!



THE SANDWICH LODGE 0.8 MILES FROM THE SAGAMORE

54 Route 6A Sandwich, MA 02563 (508) 888-2275 | sandwichlodge@hotmail.com

HAMPTON INN CAPE COD CANAL

7.1 MILES FROM THE SAGAMORE

12 Kendall Rae Pl Buzzards Bay, MA 02532 (508) 444-4508 | hilton.com

PRIVATE LUXURY AIRBNB

1.4 MILES FROM THE SAGAMORE

Phillips Road, Sagamore 02561 (617) 744-3390 | jim.wood@itrip.net

THE BELFRY INN

1.6 MILES FROM THE SAGAMORE

6 Jarvis Street Sandwich, MA 02563 (508) 888-8550 | belfryinn.com

AUTOCAMP CAPE COD 16 MILES FROM THE SAGAMORE

836 Palmer Ave Falmouth, MA 02540 (855) 203-1518 | groups@autocampcapecod.com

PLANNING A WEDDING TAKES A LOT OF TIME,

BUT WE'RE HERE TO HELP!