

WEDDING MENUS

Our inclusive wedding menus are prepared from scratch onsite and are intended to enhance your bridal suite experience. Guest dietary restrictions and allergies can be accommodated in advance free of charge. A la carte items must be ordered in quantities of 10. Orders must be placed 14 days prior to your wedding.



BRIDAL SUITE MENU

\$10 EA. | BOEDGA BEC • bacon egg & cheese on an English muffin

\$4 PP | FRESH FRUIT BOWL • fresh seasonal fruit salad

\$25 EA. | CHEF PETER'S QUICHE • spinach & Swiss, bacon & cheddar, or ham pepper cheese & onion

\$48 DZ. | WARM CINNAMON ROLLS • fresh baked with cream cheese icing

| THE SAGAMORE BREAKFAST BOARD •

fresh strawberries & cream, fried chicken & waffle bites, Greek yogurt, candied bacon & mini donuts

\$14 PP | MINI LOBSTER ROLLS • Lobster roll, lightly-dressed with mayo and lettuce, brioche finger roll

\$18 PP | CHICKEN CAESAR WRAP • with French fries

\$18 PP | TURKEY BLT • with French fries

\$12 PP | GRILLED CHEESE PLATTER • with French fries

\$15 + | PIZZA • cheese, pepperoni, or veggie

BEVERAGE & COCKTAIL SERVICE AVAILABLE STARTING 11:30AM

FULL RESTAURANT MENU AVAILABLE STARTING 11:30AM

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.