



THE
Sagamore
RESTAURANT • BAR • WEDDINGS



2026-2027 WEDDING PACKAGES

WWW.THESAGAMORECAPECOD.COM



CONGRATULATIONS!

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 an iconic 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.

Nestled next to two acres of historic conservation land, The Sagamore is conveniently located off scenic Route 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 full-length 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

TWO BATHROOMS

130+ PARKING SPOTS

INCLUSIVE VENUE



\$5650

THE CLASSIC

bridal suite | 8am
garden fountain ceremony
reception

FIVE HOUR PACKAGE

\$5350

THE PARTY

bridal suite | 8am
reception only

FIVE HOUR PACKAGE

\$4000

THE ESSENTIAL

bridal suite | 10am
reception only

**THREE HOUR PACKAGE
CEREMONY ADD-ON \$500**

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



\$5800

THE CLASSIC

bridal suite | 8am
garden fountain ceremony
reception

FIVE HOUR PACKAGE

\$5500

THE PARTY

bridal suite | 8am
reception only

FIVE HOUR PACKAGE

\$4100

THE ESSENTIAL

bridal suite | 10am
reception only

**THREE HOUR PACKAGE
CEREMONY ADD-ON \$500**

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

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

• FACILITIES •

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• STAFF •

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



WEDDING MENUS

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.



CAPE COD CLASSIC PLATED

2026 | \$118 PER PERSON • **2027 | \$122 PER PERSON**

THREE (3) HORS D'OEUVRES · 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

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

ROSEMARY STATLER CHICKEN · free-range chicken, pan jus & fresh herbs

BRAISED BEEF SHORT RIB · braised beef short ribs & mushroom demi-glace

FRESH ATLANTIC SALMON · choose one (1): pistachio-encrusted or citrus beurre blanc

CHAMPAGNE VEGETABLE RISOTTO · slow-cooked arborio rice, chef's selection of seasonal vegetables**

**No sides included

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.

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WEDDING STATIONS

2026 | \$103 PER PERSON • **2027 | \$106 PER PERSON**

FIVE (5) HORS D'OEUVRES · 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

| NOVELTY DISPLAY SELECTION

CHICKEN TENDERS · Hand-breaded chicken tenders, fried and served with honey mustard, bbq & 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 & CHEESE 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

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WEDDING MENUS

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WEDDING STATIONS & ENDLESS APPS

2026 | \$129 PER PERSON • 2027 | \$133 PER PERSON

EIGHT (8) HORS D'OEUVRES · 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

| NOVELTY DISPLAY SELECTION

CHICKEN TENDERS · Hand-breaded chicken tenders, fried and served with honey mustard, bbq & 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 & CHEESE 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

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WEDDING BBQ BUFFET

2026 | \$103 PER PERSON • 2027 | \$106 PER PERSON

THREE (3) HORS D'OEUVRES • Choose three (3) menu selections

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

| BBQ 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 • Bruleéd watermelon with sliced strawberries

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SELECTION OF HORS D'OEUVRES

COLD BITES

- Cucumber, fresh mozzarella, tomato & basil with evoo and local balsamic
- Asparagus & prosciutto with local balsamic
- 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

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LATE NIGHT SNACKS

- \$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 crème 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)

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WEDDING MENUS

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ENHANCEMENTS

\$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

\$12 PP | GOURMET POTATO BAR • homemade mashed potato & 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

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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.



PACKAGE BARS

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 · \$15 2ND HOUR · \$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

· creation of two signature cocktails included with all weddings ·

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.

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BRIDAL SUITE INCLUDED COMPLIMENTARY IN ALL WEDDING PACKAGES



onsite · shower · kitchen · professional lighting · full-length mirrors

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

complimentary champagne · outside food allowed · bridal food & beverage menu available

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

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PRE-WEDDING MENUS



BRIDAL BRUNCH

PLATED BUFFET

\$37 PER PERSON
\$40 PER PERSON

Fresh baked blueberry muffins
Seasonal sliced fruit with grape clusters and whole berries

Choice of Chef Peter's homemade quiche:
| spinach & Swiss
| ham, pepper, onion, cheese
| bacon & cheddar

Bacon & breakfast sausage
Rosemary breakfast potatoes
Caesar salad

Choice of two (2) entree selections:
| Chicken and Liege sugar waffles with maple syrup
| French toast with maple syrup & mascarpone
| Chicken Française
| Classic eggs benedict with hollandaise
Upgrade to panko-crust ed eggs benedict +\$6pp
Upgrade to lobster eggs benedict +\$12pp

· Benedicts only available on plated package

INCLUDES

Freshly brewed Lavazza coffee and tea offered tableside
Fresh breakfast juices offered tableside

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ENHANCEMENTS

Add creamy scrambled eggs \$5pp

MKT\$ · New England raw bar

Cheese & aged meats \$8pp
Crisp vegetable crudité \$5pp

Greek yogurt parfaits with seasonal berries and granola \$8 ea.

Chef Peter's deviled eggs \$6 ea.

MKT\$ · Smoked salmon display

Locally-made bagels & toast station with Vermont Creamery butter, local jams and cream cheese \$5pp

Warm cinnamon buns \$48 dz.
Seasonally-inspired scones \$30 dz.

PRE-WEDDING MENUS



REHEARSAL DINNER #1

FIRST COURSE · Choose one (1) menu selection in advance for the entire group

FIELD GREEN SALAD · local greens, goat cheese, blueberries, strawberries & seasonal vinaigrette

CAPE COBB SALAD · local greens, cranberries, pecans, apples, pancetta, bleu cheese & seasonal vinaigrette

CAESAR SALAD · romaine leaf, creamy Caesar dressing, homemade croutons & parmesan crisp

HOMEMADE CHOWDER · New England Clam Chowder or Local Haddock Chowder

MAIN COURSE · Choose one (1) menu selection tableside at the event

\$42 | GRILLED SALMON · roasted tomato, wilted spinach & beurre blanc

\$44 | CHICKEN SALTIMBOCCA · chicken breast, prosciutto, sage & white wine sauce

\$45 | SEA SCALLOPS · fresh-caught, pan-seared with seasonal risotto

\$48 | NY SIRLOIN STEAK FRITES · garlic butter, parmesan truffle fries, arugula salad, balsamic

\$40 | SEASONAL VEGETABLE RISOTTO · fresh seasonal vegetables, arborio rice & pecorino Romano

A LA CARTE DESSERT · Choose tableside after dinner

\$9 | TOASTED ALMOND TIRAMISU · amaretto sponge layers with toasted almond and caramel

\$6 | CANNOLI · hand-filled pastry cannoli cream in a flaky shell dusted with sugar

\$9 | LIMONCELLO CAKE · light layers of cake with lemon cream and a raspberry drizzle

INCLUDES

Freshly brewed Lavazza coffee and tea offered tableside

Fountain beverages offered tableside

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PRE-WEDDING MENUS



REHEARSAL DINNER #2

PLATED **\$60 PER PERSON**

FIRST COURSE • Steakhouse wedge salad with Great Hill bleu cheese, cherry tomato, pecans and chopped bacon with French dressing

SOUP COURSE • Lobster bisque offered tableside

Warm fresh baked rolls & butter

MAIN COURSE • Beef tenderloin (6oz) with a red wine demi glace

+\$20PP | BUTTER POACHED LOBSTER TAIL • surf and turf add-on

SIDES • Truffled arugula salad & whipped potato
Choice of one (1):
| Creamy mac & cheese with white Vermont cheddar
| Roasted broccolini

DESSERT • Semi-sweet chocolate mousse


ADD COCKTAIL SHRIMP APPETIZER **\$18 PER PERSON**

INCLUDES

Freshly brewed Lavazza coffee and tea offered tableside
Fountain beverages offered tableside

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**Getting married at the
Sagamore was a dream - The
food was so tasty and the day
so well coordinated I didn't
have to worry about a thing.
I would absolutely suggest
this venue to anyone looking
for an affordable, beautiful,
and delicious Cape Cod
Wedding!**

Veronica & Eric
10.5.2024



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!**



JILL MEYER

Email: info@writeweddings.com

Phone: (774) 353-6807

Website: <https://writeweddings.com>

JUSTICE ANNIE HART COOL

Email: annie@coolcapecodweddings.com

Phone: (508) 868-0664

Website: <http://www.coolcapecodweddings.com>

CAPE COD CEREMONIES

Email: faith@capecodceremonies.com

Phone: (508) 744-7100 (office), (774) 212-4626 (cell)

Website: <https://www.capecodceremonies.com>

CEREMONIES BY THE SEASHORE

Email: hello@ladycyndi.com

Phone: (508) 394-6161

**PLANNING A WEDDING TAKES A LOT OF TIME,
BUT WE'RE HERE TO HELP!**



KON LIMOUSINE SERVICE

11.8 MILES FROM THE SAGAMORE

Address: 4075 Falmouth Rd, Cotuit, MA 02635

Phone: (508) 428-5025

Website: <http://www.konlimo.com>

CAPE DESTINATIONS

27.5 MILES FROM THE SAGAMORE

Address: 182 Queen Anne Rd #1, Harwich, MA 02645

Phone: (508) 432-3400

Website: <https://capedestinations.com>

ANY OCCASION LIMOUSINE SERVICE

1.8 MILES FROM THE SAGAMORE

Phone: (508) 477-7300

Website: [Phillips Road, Sagamore 02561](#)

[\(617\) 744-3390](tel:(617)744-3390) | jim.wood@itrip.net

PRO LIMO

19.5 MILES FROM THE SAGAMORE

Address: 46 Main St, Kingston, MA 02364

Phone: (508) 420-5068

Website: <https://www.prolimoride.com>

**PLANNING A WEDDING TAKES A LOT OF TIME,
BUT WE'RE HERE TO HELP!**



THE SELF CARE SPOT

Phone: (774) 251-9095

Website: <https://theselfcarespotcc.wixsite.com/my-site>

Instagram: @theselfcarespotcc

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Ally Martin Hair

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**PLANNING A WEDDING TAKES A LOT OF TIME,
BUT WE'RE HERE TO HELP!**



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HERITAGE FLOWERS | LAKEVILLE

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YOU HAVE QUESTIONS

Q: What sets you apart from other venues?

A: As a family run venue, we value each and every couple that books with us and pride ourselves in working with you to create your dream Cape Cod wedding. Our packages are crafted with the guiding principles of outstanding family hospitality and affordable, upfront pricing.

Q: Do I have to rent tables and chairs?

A: We pride ourselves in providing all the necessities for your wedding! Tables, chairs, linens, and more are included in our venue fee.

Q: What is the capacity for the tent?

A: Our Sperry tent seats up to 200 people with space for a dance floor!

Q: How many hours does the rental fee include?

A: In most of our wedding packages, you will have use of the tent, gardens, fire pit, and outdoor bar for a five hour block of time.

Q: What is the weather back-up plan for outdoor ceremonies?

A: In case of inclement weather, ceremonies are held under the tent. We also provide umbrellas for guests!

Q: Can I have my rehearsal dinner at your venue?

A: Yes! We have a private indoor space for functions under 45 people which is rentable for rehearsal dinners

Q: Do you have a list of recommended vendors?

A: We do provide a list of recommended vendors to couples who book with us such as florists, photographers, DJs, transportation, hotel accommodations and more!

WE HAVE ANSWERS

Q: Can the tent be heated in the colder months?

A: Yes, we have both a heater for the tent in colder months and industrial fans in the warmer months

Q: How do I reserve my wedding date?

A: A deposit of the venue fee is required to secure your date in the calendar. 50% of the remaining balance is due one month prior to your wedding date. Final payment is due 2 weeks from your date!

Q: Can I order food to the bridal suite?

A: Absolutely!

Q: Can I bring in my own caterer?

A: We are thrilled to provide the food for our weddings, however, you are always welcome to bring in outside desserts for your special day.

Q: Is there a minimum guest count for wedding bookings?

A: We love weddings of all sizes! There is no guest count minimum, however, our venue fee remains the same regardless of the size of your guest list

Q: Do you have parking on site?

A: Yes! We have parking on site to accommodate your guests free of charge with convenient access to our tent and lawn.

Q: Is your venue handicap accessible?

A: We are very happy to provide spaces that are accessible for all of your guests.



CONTACT

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