

**SI's Buffet \$85.00**

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

Mini New England Fish Cakes

Stuffed Mushrooms

Scallops and Bacon

Skewers of Mozzarella, Basil and Cherry Tomato

Mini Meatballs

Tomato Bruschetta

Chicken Tender with Dipping Sauce

Bacon Wrapped Water Chestnuts

**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*
- Iceberg Wedge Salad- *Gorgonzola cheese, raisins, grape tomatoes, pistachios and blue cheese dressing*
- Caesar Salad
- New England Clam Chowder
- Haddock Chowder

**BUFFET ENTREES** – *Please select 3*

Baked Rolls with whipped butter with your meal

Freshly brewed coffee

Chef's Choice Starch and Vegetable

**FROM THE SEA**

Baked Stuffed Shrimp- *jumbo shrimp, stuffed with shrimp, house lardons, herbs*

Seafood Stew- *mussels, shrimp, scallops, sofritos, green peas, lemon, fluffy saffron rice, chorizo*

Grilled Atlantic Salmon- *lemon herbed butter, seasonally sautéed vegetables, rice pilaf*

**FROM THE LAND**

Slow Roasted Beef Tenderloin- *roasted shallot and rosemary jus, mashed potatoes, & vegetable*

Chicken Oscar- *breaded scaloppini with lobster, spinach and béarnaise sauce*

Slow Roasted Duck- *with a ginger and pomegranate glaze*

**FROM THE LAND AND SEA**

Steak & Baked Stuffed Shrimp- *spinach, béarnaise sauce*

*Prices & Policies subject to change*

*All charges are subject to taxable 20% administrative fee, and a 7% Massachusetts sales tax  
Administrative Fee is not a gratuity and is not distributed to service staff*

**SI's Plated B \$92.00**

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

Mini New England Fish Cakes

Stuffed Mushrooms

Scallops and Bacon

Skewers of Mozzarella, Basil and Cherry Tomato

Mini Meatballs

Tomato Bruschetta

Chicken Tender with Dipping Sauce

Bacon Wrapped Water Chestnuts

**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*
- Iceberg Wedge Salad- *Gorgonzola cheese, raisins, grape tomatoes, pistachios and blue cheese dressing*
- Caesar Salad
- New England Clam Chowder
- Haddock Chowder

**ENTREES** – *Please select 2 (\$5.00 surcharge for a third entrée selection)*

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

**FROM THE SEA**

Grilled Halibut- *creamed corn puree, onion soubise, vegetables & blueberry compote*

Atlantic Salmon Filet- *honey, lime, & chipotle roasted, seasonal baked squash, and cilantro vinaigrette*

Lemon Sole- *francaise style with lobster meat, vermouth butter, roasted fennel*

**FROM THE LAND**

Cordon Bleu Chicken- *stuffed with green apples & soft ripened goat cheese, roasted seasonal vegetable, truffled jus*

Slow Roasted Breast of Duckling- *lardons collards, buttered corn cake, sugared tomatoes, and orange mustard sauce*

Prime Rib of Beef- *roasted shallot & rosemary jus, horseradish mashed potato and vegetables*

Filet Mignon- *Malbec demi, Yukon whipped potato and vegetables*

**FROM THE LAND AND SEA**

Surf & Turf- *grilled petite filet, butter poached lobster, black garlic butter, asparagus and whipped potato*

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**SI's Plated A \$88.00**

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

Mini New England Fish Cakes

Stuffed Mushrooms

Scallops and Bacon

Skewers of Mozzarella, Basil and Cherry Tomato

Mini Meatballs

Tomato Bruschetta

Chicken Tender with Dipping Sauce

Bacon Wrapped Water Chestnuts

**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*
- Iceberg Wedge Salad- *Gorgonzola cheese, raisins, grape tomatoes, pistachios and blue cheese dressing*
- Caesar Salad
- New England Clam Chowder
- Haddock Chowder

**ENTREES** – *Please select 2 (\$5.00 surcharge for a third entrée selection)*

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

**FROM THE SEA**

Grilled Salmon- *sweet chili roasted vegetables and house fried rice*

Baked Stuffed Jumbo Shrimp- *crab & shrimp stuffing, garlic, lemon & herbed butter, rice pilaf*

Grilled Swordfish- *roasted mushroom risotto, and seasonally sautéed vegetables*

**FROM THE LAND**

Chicken Oscar- *boneless breast, sautéed, topped with lobster, spinach and rice pilaf*

Slow Roasted Breast of Duck- *yuzu marmalade glaze, vegetable risotto, Napa cabbage, brown pork gravy*

Grilled Bistro Steak- *haricot verts, whipped potato, house steak sauce finished with a garlic herb butter*

**FROM THE LAND AND SEA**

Sirloin & Shrimp- *grilled sirloin, baked stuffed shrimp, Malbec demi, smoky drawn butter, Yukon whipped potato & vegetables*

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## ***Beverage Service Options***

For your convenience, we offer an array of beverage service options to help you in planning your reception.

### ***Hosted Bar***

With this service, you are charged only for your guests' actual consumption. The following two methods are suggested:

### ***Open Service***

Estimated bar costs \$25.00 per person for a one-hour open bar and \$50.00 per person for a five-hour event. (Paid prior to the function). The total bar cost is subtracted from this amount. A refund or additional payment is determined when the bar closes. If the actual consumption exceeds the advance deposit, payment would be required at the end of the function.

### ***Prepaid Service***

A predetermined dollar amount is set prior to the function. When the bar total reaches this amount, the designated representative may choose to extend the hosted bar service or convert to a cash bar.

### ***Wine with Dinner***

For many, an elegant gourmet dinner is not complete without a glass of fine wine to accompany the meal. Choose any two wines from our wine list, and our professional serving staff will offer guests their choice of wine to complement their meal. Bottles are priced individually with cost based on consumption.

### ***Cash Bar***

Guests pay for their own drinks as they are consumed.

### ***Champagne Toast***

Select champagne from our wine list and our professional staff will serve guests at the appropriate moment. Bottles are priced individually with cost based on consumption.

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***Liquors \$9.00++\****

Absolut  
Stoli Vanilla  
Beefeaters  
Bacardi  
Dewar's  
Seagram's VO  
Jim Beam  
Southern Comfort  
Brandy

Absolut Citron  
Stoli Raspberry  
Tanqueray  
Captain Morgan  
J & B  
Jack Daniels  
Wild Turkey  
Jose Cuervo  
Crown Royal

***Cordials \$10.50++\****

Amaretto  
Chambord  
Baileys  
Peachtree Schnapps  
Kalua

B & B  
Drambuie  
Sambuca  
Tia Maria  
Frangelico

***Beers***

Budweiser  
Bud Light  
Coors Light  
Miller Light  
***\$5.50++\****

Amstel Light  
Heineken  
Samuel Adams  
Corona  
***\$6.50++\****

***Martinis  
\$11.50++\****

***Wines \$9.00++\****

Pinot Grigio  
Chardonnay  
Merlot  
Cabernet  
Pinot Noir

*Prices & Policies subject to change\* All open bars are based on consumption plus  
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### **Champagne Toast**

*Brut House Champagne*

\$6.00PP

*Extra \$2.00 for Strawberry on Rim*

### **Wine Toast**

*Red & White House Wine*

\$8.00PP

### **Chocolate Dipping Fountain**

*A fountain of Premium Dark or White Chocolate, for you and your guests to dip Assorted Fruits,  
Cookies, Graham Crackers & Marshmallows*

\$9.50PP

### **Miniature Viennese Table**

*Assorted Dessert Bars, Cookies, Biscotti, Macaroons, and Miniature Pastries*

\$10.25PP

### **Grand Viennese Table**

*A Selection of Freshly Baked Whole Cakes, Tarts and Tortes,  
Assorted Dessert Bars, Cookies, Biscotti, Macaroons, Petite Fours, Miniature Pastries, Fresh  
Berries and Cream, Raspberry and Chocolate Mousse, Fresh Brewed Regular and Decaffeinated  
Coffee and Tea Station*

\$17.00PP

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*WEDDING RECEPTION*

**Venue fees** are based on event size and function room, and will be stated in your contract.

- Friday – Any five hours
- Saturday – 12pm-5pm OR 6pm-11pm
- Sunday – Any five hours

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

*CEROMONY FEE*

A fee of \$500.00 will be charged for a ceremony on site. The ceremony fee includes 30 minutes in addition to your five-hour block.

*FOOD & BEVERAGE*

In order 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. There is a \$1.50 per person cake cutting fee. *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.

*TAXES AND ADMINISTRATIVE FEES*

All charges are subject to taxable 20% administrative fee, and a 7% Massachusetts sales tax. The 20% administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders. These employees are compensated by being paid a higher hourly rate. (State tax rate is subject to change).

*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, 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.