



FACILITY FEES:

- Monday - Thursday: \$1,000
- Sunday: \$2,500
- Friday, Saturday & Holidays: \$3,000
(5 hour maximum)



OUTDOOR ACCOMMODATIONS:

- Larger accommodations available for outdoor weddings
- Separate ceremony area on beautiful, manicured lawns
- Overlooks the Brookside Golf Course and Buzzards Bay

INDOOR ACCOMMODATIONS:

- Capacity: 135 guests
- Venue Bar
- Permanent Dance Floor
- Private Covered Deck overlooking Brookside Golf Course and Buzzards Bay



Venue Ceremony

Ceremony Includes:

- Ceremony seating with white Samsonite chairs
- Upgraded garden chairs available for an additional cost
- On-site Ceremony rehearsal the day before the wedding
- Guests may arrive up to 30 minutes prior to your ceremony
- Ceremony Fee: \$1,500



Dining Options



DINING OPTIONS INCLUDE:

- Full Staff: servers, bartenders, culinary team, and event coordinator
- Tables, chairs, linens, glassware, flatware, and china
- 60" round tables, 30" cocktail tables, 6ft banquet tables, Chiavari ballroom chairs
- Elegant floor-length white linens and standard napkins
- Upgraded specialty linens available at an additional cost



Buffet Options

ARTISIAN DOMESTIC CHEESE ASSORTMENT

Artistically presented with seasonal fresh fruit and assorted crackers

THREE PASSED OR STATIONED HOR D'OEUVRES

See choices from Hor D'oeuvres menu

BUFFET DINNER

Plated Salad and Rolls with Butter (on tables) - Choice of Garden Salad or Caesar Salad

- Caprese Salad - fresh tomatoes, mozzarella, basil, olive oil, and balsamic reduction (+\$3 pp)
- Spinach Salad - strawberries, goat cheese, slivered almonds, champagne vinaigrette (+\$3 pp)
- Roasted Beet Salad - blue cheese, walnut, cranberries, mixed greens, balsamic vinaigrette (+\$3 pp)

Choice of Two from the following options:

Stationed Entrees

- Baked Native Haddock w/ Ritz Crumb Topping and Lemon Beurre Blanc
- Bone-in Pork Chop
- Chicken Marsala over Pasta
- Chicken Piccata over Pasta
- Grilled Atlantic Salmon
- Roasted Statler Chicken Breast
- Sliced Turkey Breast w/Homemade Gravy
- Shrimp Scampi over Pasta or Rice (+\$2 pp)
- Mushroom Ravioli w/ Wild Mushroom Cream Sauce (+\$3 pp)
- Seafood Stuffed Shrimp (+\$3 pp)
- Grilled Swordfish (+\$4 pp)
- Seafood Stuffed Sole (+\$3 pp)
- Filet Mignon (+\$5 pp)
- Lobster Ravioli in Newberg Sauce (+\$5 pp)
- Surf and Turf (+\$6 pp)

(Vegetarian and Gluten Free options available upon request)

Sauce Options

- Brown Sugar Walnut Butter
- Citrus Beurre Blanc
- Cranberry Chutney
- Demi-glace or Mushroom Demi-glace
- Horseradish Cream
- Mustard Creme Sauce
- Pesto
- Sun-dried Tomato Cream
- Bearnaise (+\$2 pp)

Chef Attended Carving Station: +\$150

- Baked Virginia Smoked Ham
- Roasted Pork Loin
- Roasted Turkey Breast
- Roasted Tenderloin of Beef (+\$6 pp)
- Prime Rib of Beef w/ Au Jus and Horseradish Cream Sauce (+\$6 pp)

Served with Chef's Selection of Seasonal Vegetables and Choice of:

Mashed Potatoes, Roasted Potatoes, or Rice Pilaf

- Baked Potato (+\$2 pp)
- Parmesan Risotto (+\$3 pp)
- Asparagus (+\$3 pp)
- Candied Brussels Sprouts (+\$3 pp)
- Garlic Butter Green Beans (+\$2 pp)
- Maple Baby Carrots (+\$2 pp)

TEA AND COFFEE STATION:

- To include Cake Cutting/Plating: \$250

CHAMPAGNE TOAST:

- Half Pour (\$5 pp) / Full Pour (\$8 pp)

DESSERTS: Selections available at additional cost



Plated Options

ARTISIAN DOMESTIC CHEESE ASSORTMENT

Artistically presented with seasonal fresh fruit and assorted crackers

THREE PASSED OR STATIONED HOR D'OEUVRES

See choices from Hor D'oeuvres menu

PLATED DINNER PRESENTATION

Plated Salad and Rolls with Butter (on tables) - Choice of Garden Salad or Caesar Salad

- Caprese Salad - fresh tomatoes, mozzarella, basil, olive oil and balsamic reduction (+\$3 pp)
- Spinach Salad - strawberries, goat cheese, slivered almonds, champagne vinaigrette (+\$3 pp)
- Roasted Beet Salad - blue cheese, walnut, cranberries, mixed greens, balsamic vinaigrette (+\$3 pp)

Entrees - Choice of Two: Each additional selection (+\$10 pp)

- Baked Native Haddock w/ Ritz Crumb Topping and Lemon Beurre Blanc
- Bone-in Pork Chop
- Chicken Marsala over Pasta
- Chicken Piccata over Pasta
- Grilled Salmon
- Roasted Statler Chicken Breast
- Sliced Turkey Breast w/ Homemade Gravy
- Shrimp Scampi over Pasta or Rice (+\$2 pp)
- Mushroom Ravioli w/ Wild Mushroom Cream Sauce (+\$3 pp)
- Seafood Stuffed Shrimp (+\$3 pp)
- Seafood Stuffed Sole (+\$3 pp)
- Grilled Swordfish (+\$4 pp)
- Filet Mignon (+\$5 pp)
- Lobster Ravioli in Newberg Sauce (+\$5 pp)
- Surf and Turf (+\$6 pp)

(Vegetarian and Gluten Free options available upon request)

Sauce Options

- Brown Sugar Walnut Butter
- Citrus Beurre Blanc
- Cranberry Chutney
- Demi-glace or Mushroom Demi-glace
- Horseradish Cream
- Mustard Creme Sauce
- Pesto
- Sun-dried Tomato Cream
- Bearnaise (+\$2 pp)

Served with Chef's Selection of Seasonal Vegetables and Choice of:

Mashed Potatoes, Roasted Potatoes, or Rice Pilaf

- Baked Potato (+\$2 pp)
- Parmesan Risotto (+\$3 pp)
- Asparagus (+\$3 pp)
- Candied Brussels Sprouts (+\$3 pp)
- Garlic Butter Green Beans (+\$2 pp)
- Maple Baby Carrots (+\$2 pp)

TEA AND COFFEE STATION:

- To include Cake Cutting/Plating: \$250

CHAMPAGNE TOAST:

- Half Pour (\$5 pp) / Full Pour (\$8 pp)

DESSERTS: Selections available at additional cost

Passed Hors D'oeuvres

PACKAGES INCLUDE CHOICE OF THREE:

- Ahi Tuna Poke on Fried Wonton
- Asparagus Wrapped in Prosciutto
- Assortment of Mini Quiches
- Bloody Mary Shooter (+\$2 pp)
- Brown Sugar Shrimp
- Caprese Skewers w/ Balsamic Reduction
- Chicken Satay with Thai Peanut Sauce
- House Special New England Clam Chowder Shooter
- Meatballs – Choice of Marinara, BBQ, or Teriyaki
- Mini Lump Crab Cakes w/ Remoulade Sauce
- Pigs in a Blanket
- Prosciutto Wrapped Melon
- Scallops Wrapped in Bacon
- Shrimp Cocktail (+\$3 pp)
- Spanakopita
- Sweet Sausage Stuffed Mushrooms
- Teriyaki Beef
- Vegetable Spring Rolls w/ Sweet Chili Sauce

Each Additional Choice (+\$6 pp)



Additional Enhancements

CLASSIC CAPE COD RAW BAR: \$ MP per piece

- Wellfleet Oysters
- Littleneck Clams
- Jumbo Shrimp

Raw Bar Selections served over crushed ice, w/ lemon wedges, cocktail sauce, horseradish and tabasco sauce

FRESH FRUIT PLATTER

Chef's Choice of Seasonal Fresh Fruit

VEGETABLE CRUDITE

Chef's Selection of Fresh Vegetables, Hand-Cut w/ Assorted Dipping Sauces

SMOKED SEAFOOD PLATTER

Smoked Salmon, Trout, Bluefish Pate, served w/ Traditional Accoutrements

IMPORTED AND DOMESTIC CHEESE BOARD

Assortment of Cheeses, Crackers, Fruit, Chutney, and Honey

CHARCUTERIE BOARD

Chef's Choice of Cured Italian Meats, Cheese, Olives, Marinated Artichokes, and Crostini

PASTA STATION

Choice of One: Pasta

Choice of Two: Sauces

- Marinara
- Alfredo
- Vodka

- Pesto (+\$2 pp)
- Bolognaise (+\$4 pp)



Bar Service Options

We are happy to offer flexible bar packages so you can choose the option that best fits your celebration style. Whether you are looking for a full open bar or just a special toast, we'll help make it seamless and enjoyable for you and your guests.



OPEN BAR

Keep the celebration flowing with one of our five-hour open bar packages, starting at \$60 per guest.
Packages can be tailored to fit your favorite drinks and budget.

CAPPED BAR

Set a spending limit ahead of time. Once that amount is reached, you'll decide whether to keep the bar open or switch to a cash bar.

BEER AND WINE BAR

Offer guests a great selection of beer and wine - liquor will be available for purchase at the bar.

CASH BAR

Guests purchase their own drinks throughout the event.

CHAMPAGNE TOAST

We offer a champagne toast that our team will pour for your guests at just the right time.
Bottles are priced individually, based on consumption.

WINE WITH DINNER

Add a special touch to your meal by selecting two wines from our wine list. Guests can choose their preference, with bottles priced individually and charged based on consumption.

Frequently Asked Questions

Do you offer wedding packages?

- Yes! We offer both a buffet and a plated option, with many choices to build the menu you desire. Every wedding is unique, so our Wedding Coordinator will work with you to create a wedding with your vision, needs, and budget in mind. Our packages are a starting point—we'll tailor them just for you.

Can I place a tentative hold on the space? How do I secure my date?

- We will temporarily hold your space for 48 hours. To secure the date you desire, we require an advance nonrefundable deposit: Facility Fee. Once we receive your deposit, we will issue a contract confirming the date and time of your reception and ceremony.

If I book a wedding a year or two years in advance, will the prices remain the same?

- We do not guarantee prices from year to year. However, we try not to make any significant changes.

Do you offer children's meals?

- Yes, we have several options for our younger guests (12 and under) to choose from. These meals are offered at \$18 per meal and are subject to all fees and taxes .

Do you accommodate vendor meals?

- Yes, we provide vendor meals at \$40 per person which are subject to all fees and taxes .

Do you offer tastings?

- Yes, we will have select dates available that you may attend, once your wedding date has been reserved, for a tasting of a selection of our menu items. We allow four guests to attend at no charge. Any additional guests can be accommodated for a fee.

Do you offer payment plans?

- Yes. We want this process to feel easy. We require the deposit to secure your date, and the remaining balance can be split into manageable payments leading up to your big day with the balance due 2 weeks prior to the event.

Will the Wedding Coordinator be there on the wedding day?

- Yes! The Wedding Coordinator will be at the venue for setup, to direct your vendors, and will stay until the end of your event to make sure every detail is taken care of. We want you, and your family and friends to be fully present and have a stress-free day.

Do you coordinate the ceremony rehearsal too?

- Yes! We provide an onsite rehearsal the day prior to your wedding to make sure everyone feels confident and knows their role before the big day.

Do you only work with certain vendors?

- Not at all. While we have a list of trusted vendors we love working with, however we are always open to collaborating with your chosen team. Our goal is to bring together the right people who align with your style and budget.

What happens if it rains or the weather doesn't cooperate?

- We always plan with a backup in mind. If inclement weather occurs, your ceremony can be seamlessly moved indoors to the reception space - ensuring your day remains beautiful, comfortable, and stress-free.