



The Club At New Seabury Weddings & Events 2024



Table of Contents



2	Country Club Ballroom
3	The Popponesset Inn Tent
4	Beverage Service Options
5	Beverage Menu
6	Stationary Presentations
7	Hors D' Oeuvres
8	Plated Dinner
10	The Grand Reception
11	Desserts & Late Night Snacks
12	Rehearsal Dinner
14	Brunch
16	Preferred Vendor List
18	Frequently Asked Questions
20	Golf
21	Accommodations



Weddings by the Sea & the Tee...





Country Club Ballroom

Room Rental Fees

June – September

Friday or Sunday, any five hours	\$8,000
Saturday, any five hours	\$12,000
Holiday Weekend Sundays, any five hours	\$12,000

Food & Beverage Minimum

Friday or Sunday	\$20,000
Saturday or Holiday Weekend Sundays	\$25,000

May & October: Saturday & Holiday Sundays

\$6,000 Room Rental, \$15,000 Food & Beverage Minimum

May & October: Friday & Sunday

\$5,000 Room Rental, \$15,000 Food & Beverage Minimum

November – April: Any Day of the Week

\$4,000 Room Rental, \$12,500 Food & Beverage Minimum

Ceremony / Extra Hour

\$2,000

95 Shore Drive West, Mashpee, MA 02649
Capacity 200 Guests | Midnight Cutoff Time



Popponesset Inn Tent

Room Rental Fees

June - September

Friday or Sunday, any five hours	\$10,000
Saturday, 11:00am-4:00pm, Daytime	\$8,000
Saturday, 6:00pm-11:00pm, Evening	\$15,000
Holiday Weekend Sundays, any five hours	\$15,000

Food & Beverage Minimum

Friday or Sunday	\$20,000
Saturday Daytime	\$15,000
Saturday Evening or Holiday Weekend Sundays	\$25,000

May & October: Saturday & Holiday Sundays

\$8,000 Room Rental, \$15,000 Food & Beverage Minimum

May & October: Friday & Sunday

\$6,000 Room Rental, \$15,000 Food & Beverage Minimum

Ceremony / Extra Hour

\$2,000

***252 Shore Drive, Mashpee, MA 02649
Capacity 200 Guests | Midnight Cutoff Time***

Beverage Service Options

We offer an array of beverage service options to help plan your event!

Hosted Bar

With this service you are charged only for your guests' actual consumption.

Open Service

Estimated bar cost is \$35 per person for a one-hour open bar and \$60 per person for a five-hour event, which is 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.

Capped 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.

Beer and Wine

Only a variety of our wine and beer is offered. Guests will not be offered liquor.

Cash Bar

Guests pay for their own drinks as they are consumed.

Also Offered

Champagne Toast

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

Wine with Dinner

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

All prices & policies are subject to change.

All Food & Beverage Prices are Subject to:

14% Service Charge, 6% Administration Fee & 7% MA Sales Tax

Administrative fee is not a gratuity and is not distributed to service staff.

Beverage Menu

Wines \$10.00++

Benvolio Pinot Grigio
Crossings Sauvignon Blanc
Knotty Vines By Rodney Strong Cabernet Sauvignon
Knotty Vines By Rodney Strong Chardonnay
Knotty Vines By Rodney Strong Pinot Noir
La Vielle Ferme Rosé
Prima Perla Prosecco
Dom Pierre Sparkling Wine

Beer

Budweiser – Bud Light – Coors Light
Miller light – Michelob Ultra **\$6.47++**

Corona Lite – Heineken **\$7.07++**

Local Craft **\$7.85++**

Nantucket Red & Blue – High Noon **\$9.00++**

Spirits \$10.20 ++

Tito's Vodka, Seagram's 7, Jack Daniel's, Dewar's,
Evan Williams Bourbon, Captain Morgan,
Goslings Rum, Bacardi, Aperol, Tanqueray Gin,
Pueblo Viejo Blanco Tequila, Amaretto

Premium/Cordial \$11.79 ++

Seagram's VO, Kettle One, Bombay Sapphire,
Altos Tequila, Maker's Mark, Baileys, Kahlua,
Frangelico, Sambuca

Super Premiums & Martinis \$13.93 ++

Grey Goose Vodka, Johnny Walker Black,
Casamigos Tequila, Woodford Reserve

**All Open Bars are based on consumption.*



Stationary Presentations Menu

Antipasto Display (GF)

Cured Italian Meats, Cheeses,
Grilled Vegetables & Olives

Served w/ Sliced Breads & Crackers \$20pp

International Cheese & Fruit Display (GF)

Imported & Domestic Hard &
Soft Cheeses w/ Fresh Fruit

Served w/ Assorted Crackers \$18pp

International Cheese & Vegetable Crudité Display (GF)

Imported & Domestic Hard & Soft Cheeses
w/ Garden Fresh Vegetables

Served w/ a Specialty Dip

Accompanied By Assorted Crackers \$18pp

Mediterranean Display

Hummus, Tabbouleh, Vegetable Stuffed
Grape Leaves, Cucumber, Feta Cheese & Olives

Served w/ Pita Bread \$17pp

3oz Miniature Lobster Rolls (Market Price)

Asian Dim Sum

Steamed Baskets of Shrimp & Pork Dumpling,
Spring Rolls, Grilled Chicken Satay,
Crab Ragoon w/ Soy Sauce & Sweet Chili Sauce
\$20pp

Raw Bar (Priced Per 50 Pieces)

Shrimp Cocktail \$220 (GF)

Oysters on the Half Shell* \$195 (GF)

Littleneck Clams on the Half Shell* \$175 (GF)

*All of the Above Accompanied by
Fresh Lemon & Cocktail Sauce*

Pasta Station

Cheese Tortellini w/ Shrimp & Scallops
in an Alfredo Sauce

Pasta w/ Grilled Vegetables in Pesto Marinara Sauce

Caesar Salad Accompanied By Focaccia Rolls

\$20pp minimum number of guests 50

Carving Station

Prime Roast Sirloin & Oven-Roasted Turkey
Horseradish Cream Sauce, Cranberry Relish, & Rolls
\$25pp minimum number of guests 50



Hors D' Oeuvres Menu

Hot Hors D' Oeuvres (Priced Per 50 Pieces)

- Sea Scallops** Wrapped w/ Bacon \$220
- Coconut Shrimp** w/ Malibu Rum Sauce \$220
- Miniature Crab Cakes** w/ Remoulade \$220
- Sesame Chicken** Encrusted w/ Sesame Seeds \$170
- Chicken and Cilantro Quesadillas** w/ Aged Cheddar Cheese \$170
- Buffalo Chicken Meatballs** \$190
- Mini Beef Sliders** \$220
- Pigs in a Blanket** \$190
- Beef Wellington** \$190
- Petite Lamb Chops*** Baby Chops w/ Fresh Herb & Garlic \$235 (GF)
- Mushroom Puffs** \$170
- Brie & Raspberry en croûte** \$170
- Asian Vegetable Spring Rolls** w/ Sweet Chili Sauce \$170
- Spanakopita** Spinach & Feta Cheese Enclosed in Phyllo Dough \$170
- Parmesan Encrusted Asparagus** w/ Asiago in Phyllo Dough \$180

Cold Hors D' Oeuvres (Priced Per 50 Pieces)

- Bruschetta** of Plum Tomato, Mozzarella & Basil \$170
- Sliced Tenderloin*** Served on a Marble Crouton \$180
- Smoked Salmon with Crème Fraîche** on a Red Bliss Potato Round \$180 (GF)
- Seared Yellow Fin Tuna** with Wasabi* on Wonton Crisp \$220
- Lobster Tacos** Chipotle Aioli, Cilantro, & Pico de Gallo \$275
- Lobster & Mango Salad** Served w/ a Lime Cream & Cilantro in a Spoon \$275 (GF)
- Mini Caprese** Cherry Tomato, Mozzarella, Basil on a Skewer \$180 (GF)



Plated Dinner Menu ~ Starters

Please select one.

Appetizers

New England Clam Chowder

Creamy Blend of Clams, Potatoes & Clam Broth

Lobster Bisque

Rich Blend of Lobster Broth, Light Cream,
Fresh Lobster Meat & a Hint of Brandy

Soup du Jour

Italian Wedding, Butternut Bisque,
Cream of Tomato

Crab Cake

Remoulade
Additional \$2opp

Salads

Mixed Baby Field Greens

Cucumber, Julienne Carrots & Cherry Tomatoes
Served w/ a Balsamic Vinaigrette

Spinach & Goat Cheese Salad

Goat Cheese, Julienne Granny Smith Apples,
Cranberries & Caramelized Pecans
Served w/ a Poppy Seed Vinaigrette

Traditional Caesar Salad

Crisp Romaine Lettuce Tossed w/ Caesar Dressing
& Toasted Garlic Croutons

Caprese Salad

Fresh Mozzarella Cheese & Vine-Ripened Tomatoes
Served w/ Balsamic Vinaigrette
Additional \$1opp



Plated Dinner Menu ~ Entrée

Please select two entrées.

Seafood

Native Broiled Scrod \$65

Lightly Crusted w/ Buttery Herbed Crumbs
w/ a Chive Beurre Blanc

Potato Encrusted Scrod \$65

w/ Beurre Blanc

Pan Seared Atlantic Salmon Filet \$66

White Wine, Lemon & Caper Dill Sauce

Quartet of Baked Stuffed Shrimp \$67

Jumbo Shrimp w/ Maine Crabmeat
w/ Lemon Chive Butter Sauce

Char-Grilled Swordfish \$67

Center Cut Steak w/ Olive Oil & Fresh Herbs
w/ Tomato Basil Beurre Blanc

Pan Seared Halibut (Seasonal) \$72

Not available for tasting in Fall or Winter Months
Pineapple-Mango Salsa w/ Citrus Vinaigrette

Baked Stuffed or Boiled Maine Lobster (MP)

One and a Half Pound Lobster w/ Crabmeat Stuffing

Poultry

Roast Statler Breast of Chicken \$65

Sauce Options:

Marsala Served w/ a Marsala Mushroom Sauce

Piccata Sautéed in White Wine, Capers & Lemon Juice

Mediterranean Olives, Artichokes, Peppers,
Onions & Feta Cheese w/ White Wine Sauce

Chicken w/ Prosciutto &

Smoked Mozzarella Cheese \$65

Pan-Seared Chicken Breast Served w/ Marsala Sauce

Chicken Boursin \$65

Herb & Crumb Encrusted Chicken Breast
w/ Boursin Cheese, Baby Spinach &
Roasted Red Pepper Cream Sauce

Meats

Braised Short Rib \$74

100z Braised Short Rib w/ Pan Jus

Char-grilled New York Sirloin* \$73

120z Center Cut w/ a Dijon,
Pepper & Merlot Reduction

Filet Mignon* \$80

Pan Seared 8oz Filet Mignon w/ Mushroom Ragout

Vegetarian

Mushroom Ravioli \$55

Served w/ Seasonal Vegetables
w/ a Roast Garlic Beurre Blanc

Butternut Squash Ravioli \$55

Served w/ Seasonal Vegetables in a Sage Cream Sauce

Pasta Primavera \$55

Sautéed Seasonal Vegetables w/ a Pesto Cream Sauce

Duet Plates

Pan Seared Filet Mignon* &

Grilled Marinated Shrimp Duet \$85

60z Filet w/ Mushroom Demi-Glace
w/ Two Marinated Shrimp in a Scampi Sauce

Pan Seared Filet Mignon* &

Baked Stuffed Shrimp Duet \$87

60z Filet Mignon w/ Mushroom Demi-Glace
w/ Two Crab Stuffed Shrimp

Pan Seared Filet Mignon* & Lobster Tail \$95

60z Filet Mignon & Steamed Lobster Tail

Pan-Seared Filet Mignon* &

Baked Stuffed Lobster Tail \$98

60z Filet Mignon & Lobster Tail
w/ a Shrimp & Scallop Stuffing

The Grand Reception

Butlered Hot Hors D' Oeuvres

Asian Vegetable Spring Rolls,
Scallops Wrapped with Bacon
Mini Crab Cakes, Petite Lamb Chops*,
Spanakopita, Mushroom Puffs,
Chicken Satay,
Chicken, Cilantro & Cheese Quesadillas

Cape Cod Raw Bar

Shrimp Cocktail
Littleneck Clams on the Half Shell*
Oysters on the Half Shell *
Served with Cocktail Sauce & Fresh Lemon

Garde Manger

Cheeses Garnished w/ Fresh Fruit
Antipasto Display w/ Cured Italian Meats,
Cheeses, Grilled Vegetables, Gourmet Olives,
Plum Tomatoes & Fresh Mozzarella
w/ Fresh Basil & Balsamic Vinaigrette
Accompanied by Sliced Baguettes & Crackers

Pasta Station

Cheese Tortellini w/ Shrimp & Scallops
in an Alfredo Sauce
Pasta w/Grilled Vegetables in Pesto Marinara Sauce
Caesar Salad

Cape Cod Station

Seafood Medley of Salmon, Scrod, Shrimp & Scallops,
Mussels & Steamers,
Roasted Potatoes & Seasonal Vegetables

Carving Station

Prime Roast Sirloin* & Oven-Roasted Turkey
Horseradish Cream Sauce, Cranberry Relish & Rolls

Coffee Station

Coffee, Decaffeinated Coffee & Herbal Teas

\$105 Per Person ++ | Minimum Number of Guests 75

Enhancements to The Grand Reception

Carving Station

*Substitute our Turkey or Sirloin with
One of the Following:*

Hoisin Glazed Pork Belly

Served w/ Sweet Chili & Honey Mustard
Additional \$8pp

Roast Beef Tenderloin*

Served w/ a Béarnaise & Mushroom Bordelaise
Additional \$15pp

Roast Rack of Lamb*

Served w/ a Minted Jus & Mint Jelly
Additional \$15pp

Pasta Station

*Substitute our Tortellini with
One of the Following:*

Mushroom Ravioli Additional \$10pp

Butternut Squash Ravioli Additional \$10pp

Lobster Ravioli Additional \$18pp

Potato Gnocchi Additional \$10pp

Cape Cod Station

Substitute our Seafood Medley with One of the Following:

Chicken Boursin

Chicken Piccata

Chicken Marsala

Marinated Steak Tips

****Are served raw or medium rare. Consuming raw or undercooked shellfish, meats or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.***

Desserts & Late Night Snacks

Desserts

Dessert Bar

Chocolate Chip Cookies (DZ) \$36
Peanut Butter Cookies (DZ) \$36
Chocolate Dipped Strawberries (DZ) \$36
Freshly Baked Brownies (DZ) \$36
Miniature Pastries (EA) \$8
Whoopie Pies (EA) \$8
Cupcakes \$8 (EA) \$8
Chocolate Truffles (EA) \$7
French Macaroons (DZ) \$36
Coconut Macaroons (DZ) \$36
Mini Cannoli's (EA) \$4

Chocolate Overload

w/ Whipped Cream \$11pp

N.Y. Style Cheesecake

w/ Seasonal Fresh Berries \$11pp

Key Lime Pie

\$10pp

Warm Apple Tartlet

w/ Whipped Cream
\$6pp

Strawberry Shortcake

w/ Fresh Berries & Whipped Cream
\$6pp

Smitty's Ice Cream Sundae Station

Choice of 2 Flavors

Accompanied by the Following Toppings:
Whipped Cream, Hot Fudge, Nuts, Jimmies,
Coconut Flakes, Oreo Pieces, M&M's &
Peanut Butter Cups
\$16pp

Late Night Snacks

Beef Sliders \$9pp

Corn Dog on a Stick \$8pp

Buffalo Chicken Meatballs \$8pp

Chicken Fingers \$9pp

Buffalo Chicken Fingers \$9pp

Pepperoni Pizza \$9pp

Cheese Pizza \$9pp

Grilled Cheese Sandwich \$9pp

Cheese Quesadillas \$9pp

Soft Pretzels \$7pp

French Fries \$7pp

Tater Tots \$7pp

****All of the above are accompanied by
appropriate condiments.***



Rehearsal Dinner

The following venues are ideal for rehearsal dinners or other special occasions!

The Country Club Ballroom

(Available Year Round ~ Monday - Thursday)

Capacity	up to 200 guests
Room Rental Fee	\$1500
Food & Beverage Minimum	\$3000

The Popponesset Inn Tent

(Available May - October ~ Monday - Thursday)

Capacity	up to 200 guests
Room Rental Fee	\$1500
Food & Beverage Minimum	\$3000

The Popponesset Inn Dining Room

(Not Available July - August)

Capacity	up to 50 guests
Room Rental Fee (Per Room)	\$1000
Food & Beverage Minimum	\$3000

The Athletic Center

(Available Year Round After 7pm – *Buffet Only*)

Capacity	up to 60 guests
Room Rental Fee	\$1500
Food & Beverage Minimum	\$3000

Plated menus are available at The Ballroom & The Popponesset Inn.

*Prices subject to 14% service charge, 6% administration fee & 7% sales tax.
Administrative Fee is not a gratuity and is not distributed to service staff.*

Rehearsal Dinner Menu

The US Open

New England Clam Chowder
Assorted Dinner Rolls
Arugula, Blue Cheese, Dried Cranberries
w/ Italian Dressing
Cavatappi Pasta Salad & Seasonal Vegetables
w/ Ranch Dressing
Steak Tips w/ a Three Peppercorn Sauce
Kettle Chip Coated Cod w/ Corn Relish
Red Bliss Mashed Potatoes &
Seasonal Fresh Vegetables
\$45pp

The Masters

Minestrone Soup
Assorted Dinner Rolls
Tomato, Cucumber & Mozzarella Salad
Spinach, Feta, Strawberries & Candied Walnuts
w/ Poppy Seed Dressing
Chicken Scampi
Atlantic Salmon w/ Cucumber Dill Vinaigrette
Rice Pilaf & Seasonal Fresh Vegetables
\$45pp

Tidewatch

New England Clam Chowder
Assorted Dinner Rolls
Chilled Asparagus & Cherry Tomato Salad
w/ Balsamic Vinaigrette
Chopped Wedge Salad
Marinated Steak Tips
Chicken Picatta
Baked Seafood Medley
Roasted Red Bliss Potatoes &
Seasonal Fresh Vegetables
\$50pp

Poppy Beach Side

New England Clam Chowder
Assorted Dinner Rolls
Caesar Salad
Pesto Tortellini & Grilled Vegetable Salad
Seafood Scampi w/ Garlic Herb Butter
Grilled Marinated Sliced Sirloin w/ Natural Au Jus
Pan Seared Breast of Chicken
w/ Warm Herb & Tomato Vinaigrette
Rice Pilaf & Seasonal Fresh Vegetables
\$50pp

Vineyard Sound Grill

Lobster Bisque
Assorted Dinner Rolls
Caprese Salad
Mediterranean Salad
Grilled Sirloin of Beef w/ Caramelized Onions in
a Roasted Portabella Mushroom & Madeira Sauce
Grilled Swordfish w/ a Vine Ripe Tomato Salsa
Chicken Breast & Artichoke Hearts w/ Wine Sauce
Roasted Red Bliss Potatoes &
Seasonal Fresh Vegetables
\$55pp

Cape Cod Clambake

New England Clam Chowder
Corn Muffins
Macaroni Salad
Potato Salad
Steamed Native Clams & Mussels
1 1/4 Pound Lobster
Grilled BBQ Chicken Breast
Grilled Linguica
Roasted Red Bliss Potatoes
Corn on the Cob
Watermelon
\$85pp *Price Subject to Change*
Grilled Sirloin Steak *Additional* \$15pp

**All buffets include Freshly Brewed Coffee, Decaf Coffee & Tea and choice of one Dessert.*

Brunch

The following venues are ideal for post wedding brunches!

The Country Club Ballroom/Gazebo (Available Year Round)

Capacity	25- 200 guests
Room Rental Fee	\$500
Food & Beverage Minimum	\$1,500

The Popponesset Inn Tent (Available May- October)

Capacity	25- 200 guests
Room Rental Fee	\$500
Food & Beverage Minimum	\$1,500

The Popponesset Inn Dining Room (Available May- October)

Capacity	25- 100 guests
Room Rental Fee, Per Room	\$500
Food and Beverage Minimum	\$1,500

***Prices subject to 14% service charge, 6% administration fee & 7% sales tax.
Administrative Fee is not a gratuity and is not distributed to service staff.***

Brunch Menu

The Club Continental

Chilled Orange, Grapefruit & Cranberry Juice
Sliced Fresh Seasonal Fruit Display
Assorted Freshly Baked Muffins
Bagels w/ Cream Cheese, Preserves & Butter
\$20pp

Based upon a 10 guest count minimum.

The Poppy Continental

Chilled Orange, Grapefruit & Cranberry Juice
Sliced Fresh Seasonal Fruit Display
Assorted Flavored Yogurts
Selection of Breakfast Cereals
Assorted Freshly Baked Muffins & Pastries
Bagels w/ Cream Cheese, Preserves & Butter
\$25pp

Based upon a 15 guest count minimum.

The New Seabury Eye-Opener

Chilled Orange, Grapefruit & Cranberry Juice
Sliced Fresh Seasonal Fruit Display
Scrambled Eggs w/ Fresh Herbs
Sausage Links & Bacon
Grilled Cottage Potatoes
Assorted Freshly Baked Muffins & Pastries
Bagels w/ Cream Cheese, Preserves & Butter
\$35pp

Based upon a 25 guest count minimum.

Bright Coves Beginnings

Chilled Orange, Grapefruit & Cranberry Juice
Sliced Fresh Seasonal Fruit Display
Assorted Flavored Yogurts
Scrambled Eggs
Eggs Benedict
French Toast w/ Maple Syrup
Sausage Links & Bacon
Grilled Cottage Potatoes
Assorted Freshly Baked Muffins & Pastries
Bagels w/ Cream Cheese, Preserves & Butter
\$40pp

Based upon a 25 guest count minimum.

The Popponesset Gourmet Brunch

Chilled Orange, Grapefruit & Cranberry Juice
Sliced Fresh Seasonal Fruit Display
Assorted Flavored Yogurts
Choose Two of the Following Entrees:
Baked Scrod, Salmon with Herb Butter,
Chicken Marsala, Chicken Piccata or
Marinated Steak Tips
Fresh Seasonal Vegetables
Wild Rice Pilaf
Eggs Benedict*
French Toast w/ Maple Syrup
Sausage Links & Bacon
Grilled Cottage Potatoes
Assorted Freshly Baked Muffins & Pastries
Bagels w/ Cream Cheese, Preserves & Butter
\$50pp

Based upon a 50 guest count minimum.

Enhancements to Your Brunch

Smoked Salmon Presentation

Sliced Smoked Salmon w/ Capers,
Diced Red Onion, Chopped Egg
w/ Assorted Breads & Crackers
\$22pp

Hot Egg Sandwiches

Ham, Sausage or Bacon w/ American Cheese
on an English Muffin
\$12pp

Omelet Station

Breakfast Meats, Cheeses &
an Assortment of Fresh Vegetables
Prepared to order by a professional attendant
\$12pp

****All buffets include Freshly Brewed Coffee,
Decaffeinated Coffee & Tea.***

Chef Attendant \$75

One Chef Attendant per 75 Guests

Preferred Vendors List

Officials

Donna Cunio	781-659-7667
Lucien Poyant Jr.	508-790-2100
Faith Lavender	508-896-8582
Cyndi Swan	508-394-6161
Father John French	508-364-4106

Disc Jockeys

Danny Walsh	508-394-5504
Keith LeMire	508-833-0054
Dave Solimine	617-469-9333
Dave Hodges	781-424-5000
Charles Bernard	508-443-3393
Josh Field (E.C.F Ent)	978-902-2712

Entertainment Agencies/Bands

Wilson Stevens Prod	978-256-0360
*Eye to Eye, Beantown & Night Shift	
Hank Agency Group	617-628-0400
*Men in Black, Soul of Boston, First Class	
Murray Hill Talent	800-843-2263
Clockwork	603-275-6358
Night Rhythm	978-256-1400
The Sultans	508-246-9071
Legit	781-894-0863
KTO Band	810-938-3302
Alla Breve (Flute)	978-287-0244
Katie Lynch Koglin (Harp)	508-428-5407
Innocenti Strings	888-960-1728
Island Time Steel Band	401-651-7916
Toby Tobas Steel Drums	617-889-1678
Brian Boru Pipe Band	508-322-0240
Chris Carter (Acoustic Guitar)	508-527-1767

Photographers

Shoreshotz	508-488-7868
Sweet Connolly Photography	508-414-9414
Lisa Elizabeth Images	508-364-7942
Chris Cook	508-385-1545
Organic Photography	508-649-5187
Salty Broad	508-776-7606
Sarah Murray	508-685-2480

Videographers

Shining Light Films	617-480-2782
McElroy Weddings	781-229-5900
Harborview Studios	508-477-0855
Digital Imaging of CC	508-420-9090
My Biz Media	508-679-1677

Photo Booths

New England	877-266-8477
Cape Cod	508-228-3968
JFH	866-656-0513
Photo Mirror Imagery	508-505-8885

Florists

Flowers by Nichole	508-951-1425
Designers Touch	508-246-1607
All About Flowers	508-428-5387
The Wandering Florist	781-7248676
Verde Flowers	508-681-8169
Salty Florist	774-255-1793
Roche Brothers/ Audrey	508-477-5558
Beach Plum Floral	781-738-7787
KJ Floral	508-333-6037

Wedding Cakes

Delicious Desserts	508-540-3352
The Artisan Bake Shop	508-763-4905
Konditor Meister	781-849-1970
Montilio's	508-894-8855
Cupcake Charlie's	508-477-2253
The Chocolate Rose	774-238-7020

Invitations

The Pink Polka Dot	508-524-3244
Splash Stationers	774-413-8566
Dulce Press	774-836-0927
Lady Slipper Stationary	508-394-6161

Rentals

PEAK Event Services	833-888-7325
SocialLight Boston	978-276-1400
Boston Event Lighting	603-566-7669
Groove Events	877-476-6837
Ryan Designs	401-742-0467
Design Light	508-785-1810

Salons/Spas/Mobile/On Site Hair & Make-Up

Michelle Smoller	508-572-4173
Arabella	508-477-4300
Beyond Beauty	508-477-2228
SCV Salon & Spa	508-477-2005
Illusions	508-477-0997
Artworx (Erin)	508-566-1905
Ariane Pagan	508-395-6690
Kimberly Richard	508-725-6250
Susanne Ricardo	617-378-8917

Bridal Salons & Alterations

Head Over Heels	774-330-2113
Chantilly's Bridal	508-778-7200
Golden Needle	508-428-1003

Limousine/Transportation

Cape Destinations	508-760-2555
White Tie Limousine	508-563-9773
KON Limousine	508-428-5025
Rock Star Limousine	888-725-7871 x 134
First Student Bus	508-879-5557
Classics & Exotics	800-665-7457





Frequently Asked Questions

Do you offer wedding packages?

No. We find that couples prefer the flexibility of working with one of our wedding coordinators to create the reception of their dreams while staying within their budget.

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

We can temporarily reserve a space in our system for 48 hours. Space is only considered secure upon receipt of your advanced non-refundable deposit, which is the room rental. Once we receive your deposit, we will issue a contract confirming the room, date & time of your reception.

How far in advance should I reserve accommodations?

We recommend calling our lodging department as soon as you've booked your wedding date.

If I book this year for a wedding next year, will the prices remain the same?

We do not guarantee prices from year to year. However, we do recognize that people need to budget and make every effort to keep costs from dramatic changes.

What is the payment following the initial deposit & when is my guest count due?

Six months prior to your wedding, New Seabury requires a second deposit for 50% of the estimated invoice. One month prior to your wedding, New Seabury requires a third deposit for the remaining balance on the estimated invoice.

Your minimum guest count is due 7 days in advance of your reception.

Can I choose more than one entrée to accommodate my guests' preferences?

You may have a choice of two entrées, you will need to guarantee the final count and indicate the exact number for each entrée. A choice of 3 entrees requires an additional \$5.00 per person.

Do you offer children's meals for younger guests?

We offer two options: Chicken Fingers w/ French Fries or Pasta with or without Marinara Sauce at \$15 per meal plus tax & gratuity.

How do you accommodate vendor meals?

A meal is provided at \$35pp++.

Do you offer Tastings?

We offer tastings on entrées for plated meals, not the Grand Reception.

What comes with the Room Rental?

We offer white or ivory table cloths, a selection of colored napkins, tables, chairs for the appropriate venue, glassware, silverware and event coordinator.

How do I get to play on the golf course?

Please contact the Director of Golf Operations for available tee times and rates by calling 508-539-8320.

Does New Seabury supply the wedding cake or cupcakes?

Only cake & cupcakes can be brought in from an outside vendor. There is no cake cutting fee. Any other desserts will have to be supplied through The Club at New Seabury.



We welcome those hosting a wedding at The Club at New Seabury Ballroom or The Popponesset Inn Tent to enjoy extended golf access privileges based on availability at the discretion of the Director of Golf or his designee.

- Wedding parties may host a round of golf for up to four (4) players at the then-current per player fee within three days of the scheduled wedding.
- Additional players/groups are welcome (fees apply), but (1) player in each additional group must have booked overnight accommodations with The Club at New Seabury.
- Golf rounds may be requested with the Director of Golf once a wedding date and venue have been confirmed and should be requested by the bride or groom-to-be or their approved designee.
- Access is based on availability or expected availability of the date, time and course requested.
- Such rounds of golf will be prohibited from being played on The Ocean Course on any Friday, Saturday or Sunday between May 15 and October 15.
- Rounds to be played on The Ocean Course may be booked no more than four days in advance of the requested date of play.
- Reservations for The Dunes Course may be requested 14 days in advance.
- Each request will be considered on a case by case-by-case basis and subject to availability. The Director of Golf has final approval for each request.



*To start planning the most
Exciting day of your life...
And your golf game...
Please contact the
Director of Golf, Andrew Stolze
at 508-539-8210 or
astolze@newseabury.com*

Accommodations

We offer two great options for lodging accommodations for you and your guests!



Sea Quarters

Located near the Dunes Golf Course, the Sea Quarters two story condo style units offer spacious accommodations.

Each unit has a king size master bedroom, two twin beds in the second bedroom, two full bathrooms, and for additional sleeping, there is a pullout sofa in the living room.

Poppy Cottages

Designed in quintessential Cape Cod-style, these cozy cottages provide all the comforts of home with a casual flair. Located near The Popponesset Inn restaurant, our Poppy Cottages offer convenient access to our seasonal waterfront swimming pool at the Cabana Club.

For current rates and more information, visit our website at: www.newseabury.com and click on accommodations or call us at 508-539-8322, Option 6.

*Members are eligible to a 15% discount when they call to book.



Jennifer Perry
Director Of Catering & Sales
 jperry@newseabury.com
 508-539-8360



Chelsea Davis
Manager Of Catering & Sales
 cdavis@newseabury.com
 508-539-8361



Erica Greeley
Manager Of Catering & Sales
 egreeley@newseabury.com
 508-539-8263



The Club at New Seabury
 22 Seaneast Drive, Mashpee, MA 02649
www.newseabury.com | info@newseabury.com
 @theclubatnewseabury