

Weddings



Packages

Evergreen Package

Waterfall Ceremony Under Pavilion and Ballroom Reception \$3,500

Includes a day of coordination, a one-hour rehearsal, mahogany chiavari chairs for the ceremony, a five-hour reception, bartender and full bar, cake cutting service, dance floor, your color choice of 90" tablecloths, your choice of napkin color, and a one-night stay in our Maine-inspired honeymoon suite.

Birch Package

Acadia Room Ceremony and Ballroom Reception \$3,000

Includes a day of coordination, a one-hour rehearsal, an indoor ceremony in the Acadia Room, a five-hour reception, bartender and full bar, cake cutting service, dance floor, your color choice of 90" tablecloths, your choice of napkin color, and a one-night stay in our Maine-inspired honeymoon suite.

Maple Package

Ballroom Ceremony and Reception \$2,500

Includes a day of coordination, a one-hour ceremony rehearsal, ceremony in the reception space, a five-hour reception, bartender and full bar, cake cutting service, dance floor, your color choice of 90" tablecloths, your choice of napkin color, and a one-night stay in our Maine-inspired honeymoon suite.

Packages

Reception Only

Ballroom Reception

\$2,000

Five-hour reception, bartender and full bar, cake cutting service, dance floor, your color choice of 90" tablecloths, and your choice of napkin color.. Blackout dates apply.

Rehearsal Dinner

Indoor Rehearsal Dinner

\$500

A private dining experience for your friends and family. Includes your color choice of 90" tablecloths and your choice of napkin color.

Upgrades

Personalize Your Event

120" Tablecloths In Your Choice of Color	\$20 each
108" Tablecloths In Your Choice of Color	\$17 each
Silver or Gold Chargers	\$2 each
Chair Covers	\$2 each

Policies

Friday and Saturday events must meet minimum requirements for food purchases and/or guest count. Ask your coordinator for details. Discounts are available for some Thursday - Sunday events, and for select dates November through May.

If a rehearsal requires more than one hour, a fee of \$100 will apply. Additional reception time is billed at \$250 per hour to a maximum reception length of six hours.

Menu Suggestions

Our menus are a great place to start. Executive Chef Kari Noddin prepares our meals from scratch. Our event team can work with you to customize an incredible menu for your event.



Hors D'Oeuvres

PRICES PER 50 PIECES

Bacon Wrapped Scallops \$100

Sea scallops wrapped in brown sugar glazed bacon and caramelized to perfection.

Bruschetta Tasting \$75

Choose Three:

Traditional Tomato and Basil

Olive Medley

Fresh Tomato and Orange

Mango and Pineapple with Fresh Mint

Spanikopita \$150

Crispy phyllo dough stuffed with our creamy housemade spinach, feta cheese and herb filling.

Stuffed Mushrooms \$150

Choose One:

Fresh Maine Crab Meat

Spinach & Feta Cheese

Spicy Sausage

Sweet Coconut Chicken \$150

Skewered chicken tenders covered in coconut flakes and served with a savory satay sauce.

Beef Tenderloin Wraps \$150

Chilled beef tenderloin stuffed with horseradish cream cheese and fresh scallions.

Mini Crab Cakes \$200

Maine crab meat stuffed with fresh vegetables and served with remoulade sauce.

Crispy Jumbo Shrimp \$100

Choose One:

Honey Orange

Bang Bang Sauce

Shrimp Cocktail \$100

Jumbo shrimp steamed and chilled. Served with housemade cocktail sauce and lemon.

PRICES PER 50 PEOPLE

Spinach Artichoke Dip \$75

A creamy blend of spinach, artichoke, and a trio of cheeses served with tortilla chips.

Fresh Maine Crab Dip \$150

Fresh Maine crab meat whipped with scallions and cheese, baked until golden brown. Served with pita triangles.

PLATTERS & DISPLAYS

PRICES PER PERSON

Mezze Platter \$5

Creamy hummus dip, marinated feta, fresh and dried fruits, roasted red pepper and walnut sauce, garnished with nuts and olives. Served with flatbread and cucumber slices.

Charcuterie Board \$6

A variety of meats and cheeses garnished with olives, pickles, dried fruits and herbs.

Vegetable Crudite \$4

A combination of fresh and roasted seasonal vegetables with creamy housemade ranch or white bean and roasted garlic dip.

Cheese & Crackers \$5

A variety of cheeses and mixed crackers served with fruit preserves, toasted mixed nuts, and garnished with fresh grapes.



Perfect for late night snacks, appetizers, or accompaniments to your buffet!

PRICES PER PERSON

Salsa Bar

\$7

Served with tortilla chips.

Choose Three Salsas:

Black Bean & Corn
Medium Cilantro Lime
Pico de Gallo
Tangy Pineapple
Salsa Verde
Spicy Watermelon

Popcorn Bar

\$6

Fresh popped popcorn.

Choose Three Seasonings:

Buttered
Cinnamon Sugar
Sweet Kettle Corn
Italian Herb & Parmesan
Cheddar Cheese
Taco Spice
Spicy Chipotle
Mini Candies & Chocolate \$2 per person

Potato Bar

\$8

Maine potatoes, served baked, mashed or French fries.

Choose Five Toppings:

Bacon
Sour Cream
Ranch
Shredded Cheese
Diced Onions
Salsa
Black Olives
Roasted Red Peppers
Fresh Herbs
Extra Selections \$.50 per person

Wing Bar

\$9

Served with carrot and celery sticks, blue cheese and ranch.

Choose Three Sauces:

House Barbecue
Mild
Fiery Hot
Sweet & Spicy Asian
Teriyaki
Buffalo
Extra Selections \$1.50 per person



Perfect for late night snacks, appetizers, or accompaniments to your buffet!

PRICES PER PERSON

Crostini Bar

\$7

Get creative with endless combinations!
Served with toasted bread rounds.

Choose Three Spreads:

Brie
Smoked Gouda
Goat Cheese
Blue Cheese
Pesto
Whipped Feta

Choose Four Toppings:

Blueberries & Fresh Mint
Caramelized Bacon Marmalade
Savory Roasted Mushrooms
Fresh Tomato & Mozzarella
Roasted Red Pepper & Fresh Arugula
Marinated Sliced Beef \$1 per person

Mac & Cheese Bar

\$8

Served with two kinds of housemade macaroni and cheese: Classic and Sharp Cheddar

Choose One Protein:

Grilled Chicken
Bacon
Diced Ham
Pulled Pork
Lobster - market price
Extra Selections \$2

Choose Two Toppings:

Blue Cheese
Feta
Buffalo Sauce
Housemade Barbecue Sauce
Jalapenos
Broccoli
Extra Selections \$2 per person

Taco Station \$23

Served with hard taco shells, flour tortillas, and tortilla chips

Choose Two Proteins:

Ground Beef	Meat Chili
Pulled Chicken	Mexican Quinoa
Chorizo	Haddock - market price
Citrus Pulled Pork	Shrimp + \$2 per person

Served with refried beans, shredded lettuce, diced tomato, chopped onions, black olives, fresh jalapeno, sauteed onions and peppers, shredded cheeses, sour cream, and a variety of salsas.
Add fresh guacamole for \$.50 per person.

Entrées

2 ITEM BUFFET \$35

3 ITEM BUFFET \$38

PLATED PRICE VARIES

All entrées include a choice of one starch, one vegetable, fresh baked bread with whipped butter, coffee and hot tea station.

Honey Citrus Chicken

Fresh chicken breast marinated in honey and citrus, served with tropical salsa.

Mediterranean Chicken

Chicken breast marinated in savory spices and olive oil, topped with sauteed onions and sweet peppers, drizzled with zesty tahini sauce.

Chicken Florentine

Sauteed chicken breast with fresh spinach, shallots, mushrooms, topped with savory parmesan cream sauce.

Chicken Cordon Bleu

Stuffed chicken breast with ham and Swiss cheese, topped with garlic cream sauce.

Beef Braciola

Roulade of flank steak stuffed with Italian meats and cheeses, braised in a spicy marinara sauce.

Beef Tips

Beef tips braised in rich onion and mushroom gravy.

Pork Tenderloin Medallions

Seared pork tenderloin topped with sweet fresh apple or pineapple chutney.

Orange Mustard Glazed Ham

Sliced ham glazed with a sweet and savory blend of local Dijon mustard and orange.

Herb and Garlic Crusted Pork

Savory roasted pork loin served with pan gravy and topped with seasonal fruit relish.

Cod Veracruz

Fresh cod simmered in a bright tomato sauce, studded with olives, capers and fresh jalapenos.

Roasted Salmon

Fresh salmon roasted and glazed with a tangy maple mustard sauce.

Almond Crusted Haddock

Fresh haddock baked in crushed almonds, topped with sweet and spicy mango salsa, and drizzled with lime cream.

Vegetable Napoleon

Layered eggplant, zucchini, fresh spinach and Portobello mushrooms with roasted garlic white bean purée, and sundried tomato, and pesto.

Greek Vegetable Strudel

Seasoned lentils with raisins, feta and roasted vegetables baked in a flaky phyllo crust.

Root Vegetable Cassoulet

Seasonal vegetables and white beans, simmered in a savory vegetable broth and topped with panko crumbs.

Apple Stuffed Squash

Winter squash stuffed with sweet apples and mixed vegetables, topped with pecans and honey.

Prices are per person. Under 25 guests add an extra \$2.00 per person.

Prices do not include a 20% service charge and Maine state sales tax. Prices are subject to change.

Exceptional Entrées

ON 2-ITEM BUFFET ADD \$4
ON 3-ITEM BUFFET ADD \$3
PLATED PRICE VARIES

All entrées include a choice of one starch, one vegetable, fresh baked bread with whipped butter, coffee and hot tea station.

Grilled Beef Tenderloin

Served with sautéed portobello mushrooms in a French Bordelaise sauce of dry red wine, butter and shallots.

Roast Filet of Beef

Topped with a mouth-watering creamy Bearnaise sauce with shallots, white wine vinegar, butter and tarragon.

Prime Rib

Seasoned and slow roasted to perfection. Carved to order and served with au jus and horseradish sauce.

Baked Stuffed Haddock

Fresh haddock with housemade crab meat stuffing, topped with Hollandaise sauce.

Mediterranean Shrimp

Jumbo shrimp simmered in roasted red pepper sauce and topped with crumbled Feta.

Shrimp Provencal

Jumbo shrimp simmered in saffron tomato sauce and drizzled with garlic saffron cream.

Seared Scallops

Fresh scallops served on a bed of sautéed spinach with a savory bacon vinaigrette and finished with honey beurre blanc.

Crab Cakes

Maine crab meat and fresh vegetables in a crispy panko crust, served with remoulade sauce.

MAINE SPECIALTIES

MARKET PRICE

Surf & Turf

Plated meal served with a choice of salad, fresh bread, and a selection of one starch and one vegetable.

Ribeye Served With a Choice Of One:

Compound Butter and Lobster
Parmesan Sauce and Shrimp in Garlic Butter
Bearnaise Sauce and Maine Crab Cakes
Maple Bacon Jam and Seared Scallops

Upgrade to Filet Mignon - market price

Lobster & Clam Bake

Fresh Steamed Maine Lobster 1 - 1.25 lb
Mussels and Clams 1 lb per person
Boiled New Potatoes
Sweet Corn on the Cob
Fresh Baked Bread
Whipped Butter

Accompaniments

VEGETABLES

Asparagus

Broccoli

Carrots

Green Beans

Seasonal Medley

Brussels Sprouts

Zucchini & Summer Squash

STARCHES

Baked or Mashed Potato

Roasted Red Bliss Potatoes

Baked Beans

Rice Pilaf

Sweet Potato

Quinoa

Pasta

Soup & Salad

SALAD **\$3 PER PERSON**

Tossed Salad

Mixed greens with fresh seasonal vegetables.

Caesar

Crisp romaine, parmesan cheese, and Caesar dressing.

Strawberry Balsamic

Mixed greens topped with fresh strawberries, feta cheese, red onion, and balsamic vinaigrette.

Roasted Vegetable

Mixed greens topped with roasted seasonal vegetables drizzled with honey and herb vinaigrette.

Balsamico

Fresh romaine with blue cheese, caramelized red onion, cranberries, walnuts, drizzled with balsamic reduction.

Caprese

Romaine with fresh tomato, mozzarella, basil, drizzled with balsamic.

Citrus Salad

Oranges, grapefruit, tangerine, and crisp jicama on fresh greens with a citrus herb vinaigrette.

Potato Salad

Red Bliss potatoes, hard boiled eggs, green onion, mixed peppers, in a creamy dressing.

Coleslaw

Fresh shredded cabbage and carrot, in a sweet and spicy creamy dressing.

Pasta Salad

Rotini pasta with fresh seasonal vegetables in a housemade Italian vinaigrette.

SOUP **\$4 PER PERSON**

Corn Chowder

Corn, onions, potatoes, simmered with milk and butter.

Vegan Harvest

Carrots, potatoes, turnips, squash, onions, pureed until creamy and seasoned with caraway seeds.

French Onion

Caramelized onions simmered in Marsala beef broth, topped with croutons and cheese

Vegetarian Tomato Basil

Tomatoes, onions and garlic pureed with fresh basil

Chicken and Vegetable

Chicken and seasonal vegetables simmered in an herb broth.

Curried Butternut Squash

Butternut squash simmered with apples, onions and ginger, pureed in a curry broth and topped with creme fraiche.

Minestrone

Classic hearty Italian soup made with fresh seasonal vegetables.

ADD \$2 PER PERSON

New England Clam Chowder

Chopped clams, onions, potatoes in a rich cream base with a hint of bacon.

New England Fish Chowder

Haddock, onions, potatoes, simmered with milk and butter.

Beef Stew

Cubes of tender beef simmered in a rich brown sauce with potatoes, onions and carrots.

Drinks

PRICES FROM WHAT IS SHOWN PER PERSON, PER DRINK

Prices vary based on wine or spirit selections.

Champagne Toast

\$4

Signature Drink

\$9

Whether you have a favorite or a theme, our team can customize drinks for your event with a custom menu.

Seasonal Cocktails & Punch

\$9

Celebrate the season with festive cocktails or punch.

Spiked Bar

\$12

Your choice of hot chocolate, eggnog, lemonade, or fruit punch, with a selection of three liquors and seasonal add-ins.

Open Bar Packages

Beer, Wine & Soda

One Hour	\$17 per person
Each Additional Hour	\$9 per person

Beer, Wine, Liquor & Soda

One Hour	\$21 per person
Each Additional Hour	\$12 per person

Mimosa Bar

\$7

Champagne served with a variety of juices and fresh berries. Make it a MOMosa bar for your shower with fun add-ins or sherbet. Prices vary.

Dessert Martini Bar

\$15

Choose a scrumptious dessert martini to finish your event in style, like the popular chocolate martini or a tart lemon drop for summer.

Shot Bar

\$9

Say cheers with a selection of three liquors and two non-alcoholic pairings.

Cocktail Hour Specials

Our bar can pre-make pitcher-friendly drinks for quick service at the bar during cocktail hour. Each pitcher serves about seven.

Margaritas	\$49 per pitcher
Sangria	\$69 per pitcher
Mojitos	\$59 per pitcher
Spiked Lemonade	\$49 per pitcher
Blue Hawaiian	\$59 per pitcher

Bar service is performed in accordance with state law. Service may be denied or suspended at the discretion of the bartender or event supervisor. All drinks must be served by a bartender. Proper ID is required. Prices do not include a 20% service charge and Maine state sales tax. Prices are subject to change.

Desserts

PRICES PER PERSON

UNDER 25 GUESTS ADD \$1 PER PERSON

Hand Dipped Chocolate

\$7

Strawberries, pineapple and pretzels hand dipped in dark chocolate.

Add Champagne-Infused Pipettes \$1 Each

S'Mores Bar

\$7

Served with graham crackers, marshmallows and a roasting station.

Choose Three:

Hershey's Dark Chocolate
Hershey's Milk Chocolate
Reese's Peanut Butter Cups
York Peppermint Patties

Ice Cream Float Bar

\$7

Served with:

Vanilla Ice Cream
Root Beer
Orange Soda
Lemon Lime Soda
Dr. Pepper
Ginger Beer

Sundae Bar

\$8

Served with vanilla and chocolate ice cream.

Variety of Sauces
Maraschino Cherries
Rainbow Sprinkles
Chocolate Sprinkles
M&Ms
Oreos
Fresh Fruit
Chopped Nuts
Whipped Cream

Signature Desserts

\$7

House made desserts.

Choose One:

Seasonal Fruit Crisp or Cobbler
Tiramisu
Limoncello Mascarpone
Creme Brulee
Flourless Chocolate Cake
Cheesecake
Seasonal Trifle

Assorted Seasonal Pies, Cakes and Cupcakes
- Prices Vary