Welcome to Bar Harbor Resorts

Bar Harbor Club 2019 Wedding Packages
ROCKEFELLER PACKAGE

$185 PER PERSON

- Premium Brand One Hour Open Bar for Cocktail Hour
- Butler Passed Wine and Champagne upon arrival
- One Hour Cocktail Reception with Displayed and Passed Hors D’oeuvres
- House Red & White Wine Service with Dinner
- Champagne Toast
- Elegant Three Course Served Dinner
- Floral Centerpieces for your Guest Tables

- Floor Length White or Ivory Table Linen and Chair Covers
- White Glove Service
- Dance Floor
- Custom Wedding Cake
- Champagne and Strawberries in your Guest Room
- One Night Stay for the Newlyweds on their Wedding Night

All Prices Are Subject to a 20% Taxable Service Charge and Applicable Maine State 8% Tax
Consecutive Five Hour Top Shelf Brand Open Bar

Butler Passed Wine and Champagne upon arrival

One Hour Cocktail Reception with Displayed and Passed Hors D’oeuvres

Locally Harvested Seafood Station

House Red & White Wine Service with Dinner

Champagne Toast

Elegant Three Course Served Dinner

Floral Centerpieces for your Guest Tables

Floor Length White or Ivory Table Linen

Chiavari Chairs

White Glove Service

Dance Floor

Custom Wedding Cake

Champagne and Strawberries in your Guest Room

One Night Stay for the Newlyweds on their Wedding Night

All Prices Are Subject to a 20% Taxable Service Charge and Applicable Maine State 8% Tax
$280 Per Person

Acadia Package

Consecutive Five Hour Ultimate Brand Open Bar
Butler Passed Wine and Champagne upon arrival
One Hour Cocktail Reception with Displayed and Passed Hors D’oeuvres
Locally Harvested Seafood Station or Oyster Bar
Upgraded Red & White Wine Service with Dinner
Champagne Toast
Elegant Four Course Served Dinner
Floral Centerpieces for your Guest Tables
Floor Length White or Ivory Table Linen

White Glove Service
Chiavari Chairs
Dance Floor
Custom Wedding Cake
Champagne and Strawberries in your Guest Room
Two Night Stay in an Ocean Front Room for the Newlyweds
Grooms Ready Room

All Prices Are Subject to a 20% Taxable Service Charge and Applicable Maine State 8% Tax
D IS P L A Y S


A r t i s a n  C h e e s e :
Assorted local and farm stand cheeses, toasted and candied nuts, fig jam, truffle honey, dried and fresh fruits, assorted crackers, house made crostini

A n t i p a s t o  P l a t t e r :
Marinated artichoke hearts, grilled eggplant and zucchini, spicy coppa, fennel salami, mozzarella, Italian peppers, country olives, heirloom tomatoes, roasted red peppers, EVOO, balsamic crème

O R

S e a s o n a l  F r u i t  D i s p l a y :
Summer melon, handpicked berries, seasonal fruits, minted yogurt dip

C r u d i t é s :
Locally sourced farm vegetables, served with ranch dip and hummus

I c e d  S h e l l f i s h :
East coast oysters, Alaskan crab claws, cold water shrimp, cocktail sauce and mignonette included with the Cadillac & Acadia Packages

A l l  P r i c e s  A r e  S u b j e c t  t o  a  2 0 %  T a x a b l e  S e r v i c e  C h a r g e  a n d  A p p l i c a b l e  M a i n e  S t a t e  8 %  T a x
**Passed**

**Hot Hors D’oeuvres**

- Fiery chicken spring rolls, ginger soy dip
- Truffle mac & cheese tart
- Porcini mushroom arancini, truffle aioli
- Mini New England chicken pot pies
- Coconut shrimp skewer, sweet and spicy Thai chili aioli
- Crispy lump crab cake, lemon aioli
- Beef short rib and bacon skewer, maple glaze
- Lobster and fontina quiche, shallot truffle aioli
- Bacon wrapped sea scallops, maple mustard glaze

**Choose Three Options**

**Passed**

**Cold Canapés**

- Goat cheese mousse Tart, balsamic fig, tart cherry
- Pear, prosciutto, and gorgonzola bruschetta
- Seared ahi tuna, wasabi aioli, crisp wonton chip
- Beef tenderloin, red onion relish, horseradish cream, French bread crostini

*All Prices Are Subject to a 20% Taxable Service Charge and Applicable Maine State 8% Tax*
**BREAD**

Warm house made Maine popovers served with homemade strawberry jam

---

**SALAD**

*Choose One Option*

**ACADIA**

sundried blueberries, great hill blue cheese, English cucumber, garden carrot, teardrop tomatoes, bush berry vinaigrette

**CEasar**

petite hearts of romaine, aged parmesan cheese, ciabatta croutons, creamy garlic caper dressing

**Poached Pear**

arugula, goat cheese, walnut brittle, teardrop tomatoes, white balsamic dressing

**Heirloom Beets**

local chevré, toasted pistachios, citrus vinaigrette

**Caprese**

burrata mozzarella, seasonal heirloom tomatoes, cured olives, basil emulsion, balsamic crème

---

All Prices Are Subject to a 20% Taxable Service Charge and Applicable Maine State 8% Tax
INTERMEZZO

CHEFS CHOICE OF SORBET. INCLUDED WITH ACADEIA PACKAGE... AVAILABLE TO UPGRADE IN ALL OTHER PACKAGES

ENTREES

ALL SERVED WITH SEASONAL VEGETABLE

SEARED WILD HALIBUT
SCALLOPED POTATO, LOBSTER JUS

GARLIC RUBBED FILET OF BEEF
WILD MUSHROOMS, YUKON POTATO PUREE, VEAL STOCK REDUCTION

GARLIC HERB ROAST CAGE FREE CHICKEN
WILD MUSHROOMS, LEMON RICOTTA SMASHED POTATOES, POULET GLACE

GEORGES BANK HADDOCK
LOCAL CRAB MEAT, QUINOA PILAF, BÉARNaise

CHICKEN ROULADE
WILTED SPINACH, MUSHROOMS, SUNDRIED TOMATOES, MOZZARELLA,
PARMESAN RISOTTO, PESTO NAGE

CHOOSE TWO PROTEINS & ONE VEGETARIAN

ALL PRICES ARE SUBJECT TO A 20% TAXABLE SERVICE CHARGE AND APPLICABLE MAINE STATE 8% TAX
ENTREES
All Served with Seasonal Vegetables

Pan Roasted Salmon
Rosti Potato, Chardonnay Butter, Confit Tomato Jam

Acadian Surf & Turf
Petit Filet Mignon and Butter Poached Maine Lobster, Potato Puree, Veal Glace, Lobster butter

Stuffed Acorn Squash
Toasted Ancient Grains, Wild Mushrooms, Matignon Vegetables, Butternut Broth, Toasted Pumpkin Seeds, and Pumpkin Oil

Grilled Stuffed Portobello
Local Goat Cheese, Roasted Petit Vegetables, Roasted Ancient Grains, Roasted Pepper Butter

All Prices Are Subject to a 20% Taxable Service Charge and Applicable Maine State 8% Tax
CAKE

Enough cake will be prepared for all wedding guests, omitting the top tier which will be saved for the Bride & Groom.

FLAVORS

Vanilla
Dark Chocolate
Lemon
Red Velvet
Carrot

FILLING

Chocolate Ganache
Lemon Curd
Blueberry Compote
House Made Jam
Fresh Berries
Chocolate Mousse

All Prices Are Subject to a 20% Taxable Service Charge and Applicable Maine State 8% Tax.
Ceremony
On-Site Wedding Ceremony
$1,100

White Ceremony Chairs
Infused Water Station

Guaranteed back-up indoor space in the event of rain

Reception
5 Hour Event

Friday-Sunday Facility Fee $3,000
Food & Beverage Minimum $15,000

Saturday Facility Fee $4,000
Food & Beverage Minimum $20,000

All Prices Are Subject to a 20% Taxable Service Charge and Applicable Maine State 8% Tax
ENHANCEMENTS

SERVED APPETIZER - TIER ONE
$8 Per Guest

Portobello Terrine, Chevre, Mache, Balsamic Crème, Brioche toast

Local Maine Shrimp & bay Scallop Ragout, Minted Pea Ravioli, Lemon Nage

Parmesan Potato Gnocchi, Italian Bacon, Wild Mushrooms, Leaf Spinach, Tartufo Cream

Grilled Local Squash, Truffle Goat Cheese, Tomato Coulis

Maine Lump Crab Cake, Summer Corn Succotash, Whole Grain Mustard Caper Remoulade

Chilled Shrimp and Lobster, Bloody Mary Cocktail Sauce, Cured Lemon, Micro Celery

SERVED APPETIZER - TIER TWO
$10 Per Guest

Parmesan Pea Risotto, Butter Poached Lobster, Lobster Broth

Diver Scallop Ala Plancha, Butternut Squash Puree, Granny Smith Apple & Fennel Salad

All Prices Are Subject to a 20% Taxable Service Charge and Applicable Maine State 8% Tax
ADDITIONAL ENHANCEMENTS

S’MORES STATION
Graham Crackers, marshmallows, assortment of chocolates
$8 Per Person

DESSERT STATION
Assorted House Made Mini Desserts
$6 Per Person

ICE SCULPTURE
$350+ Per Item

ICED SHELLFISH DISPLAY
One Hour Display
Iced East Coast oysters, Alaskan crab claws, cold water jumbo shrimp Add Lobster Tails For Market Price
$28 Per Guest, Per hour

HAND CRAFTED CHEESE CHEF ATTENDED
Variety of hand crafted local artisan and gourmet cheeses, displayed with jams, chutneys, pickled seasonal vegetables, truffle honey, dried local fruits, house baked crackle bread, & toasted flat breads, $21 Per Guest
$75 Chef Attendant Fee

All Prices Are Subject to a 20% Taxable Service Charge and Applicable Maine State 8% Tax
Beverages

Premium Liquors

New Amsterdam Vodka
Bombay Gin
Cruzan Rum
Sauza Blue Tequila
Dewars Scotch
Jim Beam Bourbon
Canadian Club Whiskey

Hosted Bar: $8 per drink
Cash Bar: $10 per drink

Top Shelf Liquors

Titos Vodka
Beefeater Gin
Bacardi Rum
Captain Morgan Rum
Cuervo Gold
Dewars Scotch
Jack Daniels Bourbon
VO Canadian Whiskey

Hosted Bar: $9 per drink
Cash Bar: $11 per drink

Ultimate Liquors

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi 8 Rum
Chivas Regal Scotch
Hornitos Tequila
Crown Royal Whiskey
Woodford Reserve Bourbon

Hosted Bar: $10 per drink
Cash Bar: $12 per drink

Domestic Beer

Shipyard Island Time Session IPA
Bud Light

Imported & Craft Beer

Heineken
Corona
Corona Light
Sam Adams Lager
Baxter Maine Lager
Bar Harbor Real Ale

Additional Bartender $300
Additional Bar $500

All Prices Are Subject to a 20% Taxable Service Charge and Applicable Maine State 8% Tax