



PERFECTLY
Paired

M E N U S

Rockefeller Package

THE ROCKEFELLER WEDDING PACKAGE INCLUDES:

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
Floor Length White or Ivory Table Linen
Chiavari Chairs
White Glove Service
Dance Floor
Custom Wedding Cake
Champagne and Macarons in Your Guest Room
One Night Stay for The Newlyweds on Their Wedding Night

195 per guest*

Final Pricing will be Reflected in Final Choices

Cadillac Package

THE CADILLAC WEDDING PACKAGE INCLUDES:

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

Cadillac Package cont'd next page

***Maine State Tax Disclosure** A Maine state 8% tax will be added to all prices.

***Banquet Charge Disclosure** An Administrative Charge of 20% will be added for the administration of your event and it will be retained by the Club. The administrative charge is not a gratuity or tip and it will not be distributed to the Club employees. All function room, food and beverage, related services, and administrative charges are subject to applicable taxes in effect on the date(s) of the function(s). In the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees as directed by you. Tips are not subject to sales tax.

Cadillac Package (cont'd.)

THE CADILLAC WEDDING PACKAGE INCLUDES:

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 Macarons in Your Guest Room
One Night Stay for the Newlyweds on Their Wedding Night

\$235 per guest*

Final Pricing will be Reflected in Final Choices

The Acadia Package

THE ACADIA WEDDING PACKAGE INCLUDES:

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 Macarons in Your Guest Room
Two Night Stay in an Ocean Front Room for the Newlyweds
Grooms Ready Room

\$290 per guest

Final Pricing will be Reflected in Final Choices

Displays

ALL PACKAGES COME WITH THE ARTISAN CHEESE DISPLAY

Choose Between the Antipasto Platter or the Seasonal Fruit and Crudité Display

Artisan Cheese

Assorted Local and Farm Stand Cheeses, Toasted and Candied Nuts, Fig Jam, Truffle Honey, Dried and Fresh Fruits, Assorted Crackers, House Made Crostini

Antipasto Platter

Marinated Artichoke Hearts, Grilled Eggplant and Zucchini, Spicy Coppa, Fennel Salami, Mozzarella, Italian Peppers, Country Olives, Heirloom Tomatoes, Roasted Red Peppers, Evoo, Balsamic Crème

Or

Seasonal Fruit Display

Summer Melon, Handpicked Berries, Seasonal Fruits, Minted Yogurt Dip

Crudités

Locally Sourced Farm Vegetables, Served With Ranch Dip and Hummus

Iced Shellfish

East Coast Oysters, Alaskan Crab Claws, Cold Water Shrimp, Cocktail Sauce and Mignonette Included With the Cadillac & Acadia Packages

Passed hors d'oeuvres

CHOOSE THREE OPTIONS

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

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

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*

CAESAR *Petite Hearts of Romaine, Aged Parmesan Cheese, Ciabatta Croutons, Creamy Garlic Caper Dressing*

POACHED PEAR *Arugula, Goat Cheese, Walnut Brittle, Tear Drop Tomatoes, White Balsamic Dressing*

HEIRLOOM BEETS *Local Chevrè, Toasted Pistachios, Citrus Vinaigrette*

CAPRESE *Burrata Mozzarella, Seasonal Heirloom Tomatoes, Cured Olives, Basil Emulsion, Balsamic Crème*

Intermezzo

CHEF'S CHOICE OF SORBET

Included With Acadia Package...Available to Upgrade in All Other Packages

Entrees

ALL SERVED WITH SEASONAL VEGETABLES

Choose Two Proteins & One Vegetarian

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*

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, Pumpkin Oil*

GRILLED STUFFED PORTOBELLO *Local Goat Cheese, Roasted Petit Vegetables, Ancient Grains, Roasted Pepper Butter*

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, Housemade Jam, Fresh Berries, Chocolate Mousse

Enhancements

SERVED APPETIZER - TIER ONE

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

Local Maine Shrimp & Bay Scallop Ragout, Minted Pearavioli, 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

\$8 per guest

SERVED APPETIZER - TIER TWO

Parmesan Pea Risotto, Butter, Poached Lobster, Lobster Broth

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

\$10 per guest

Ceremony

ON - SITE WEDDING CEREMONY

White Ceremony Chairs

Infused Water Station

Guaranteed Back-Up Indoor Space In The Event Of Rain

\$1,100

ADDITIONAL ENHANCEMENTS

S'mores Station

Graham Crackers, Marshmallows, Assortment of Chocolates

\$8 Per Person

Dessert Station

Assorted Housemade Mini Desserts

\$6 Per Person

Ice Sculpture

\$350+ Per Item

Iced Shellfish Display

One Hour Display

Iced Eastcoast Oysters, Alaskan Crab Claws, Coldwater Jumbo Shrimp

Add Lobster Tails For Market Price

\$28 Per Guest, Per Hour

Handcrafted Cheese

Variety Of Handcrafted 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

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

Beverages

PREMIUM LIQUORS

New Amsterdam Vodka

Bombay Gin

Cruzan Rum

Sauza Blue Tequila

Dewars Scotch

Jim Beam Bourbon

Canadian Club Whiskey

Hosted bar: \$10 per drink

Cash bar: \$11 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: \$10 per drink

Cash bar: \$12 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: \$11 per drink

Cash bar: \$13 per drink

DOMESTIC BEER

Bud - \$5

Miller Lite - \$5

Bud Light - \$5

IMPORTED & CRAFT BEER

Heineken - \$6

Corona - \$6

Corona Light - \$6

Sam Adams Lager - \$6

Bar Harbor Real Ale - \$6

Additional Bartender \$300

Additional Bar \$500

OPEN BAR PER PERSON BY CONSUMPTION

Premium Brands

One hour - \$18

Two hours - \$26

Three hours - \$34

Four hours - \$42

Five hours - \$50

Top Shelf

One hour - \$24

Two hours - \$34

Three hours - \$44

Four hours - \$54

Five hours - \$64

Ultimate Liquors

One hour - \$30

Two hours - \$42

Three hours - \$54

Four hours - \$66

Five hours - \$78

Open Bar by consumption must meet a minimum of \$350 of sales during the event. If minimum is not met, a \$75 per Bartender Fee for the first hour will apply, \$35 for each additional hour