Have the Wedding of your dreams
The recently restored Bar Harbor Club, offers sophisticated dining, clay tennis courts, a modern fitness center, an oceanfront swimming pool and pampering treatments at The Spa at Bar Harbor Club. Whether it’s a board meeting for 10 or a wedding for 300, the Bar Harbor Club offers guests the space they need in a beautiful environment inspired by nature and enhanced by modern technology. The Bar Harbor Club’s professional staff will create and customize a spectacular special event, allowing guests to be the ultimate host. Planning your dream wedding at the Bar Harbor Club can be effortless and carefree, with on-site wedding professionals to create custom menus, personalized ceremonies and lavish receptions.
Rockefeller Wedding Package

Premium Brand One Hour Open Bar during Cocktail Reception

Butler Passed Wine and Champagne upon arrival

One Hour Cocktail Reception
Displayed and Passed Hors d’Oeuvres

Champagne Toast

House Red & White Wine Service with Dinner

Elegantly Three Course served Dinner

Custom Wedding Cake

Custom Floral Centerpieces for your Guest Tables from Fleurishes Floral

Floor Length White or Ivory Table Linen and Chair Covers

White Glove Service

Dance Floor

Champagne and Strawberries in your room

Continental Breakfast for Two Morning After

One Night Stay in a Luxury Suite on your Wedding night

$170- per person

All Prices are subject to a 20% taxable service charge and applicable Maine State 8% tax
Cadillac Wedding Package

Premium Brand Bar Open for the Five Hour Event

Butler Passed Wine and Champagne upon arrival

One Hour Cocktail Reception
Displayed and Passed Hors d’Oeuvres

Succulent Seafood Station

Champagne Toast

House Red & White Wine Service with Dinner

Elegant Three Course Served Dinner

Custom Wedding Cake

Custom Floral Centerpieces for your Guest Tables from Fleurishes Floral

Floor Length White or Ivory Table Linen and Chair Covers

White Glove Service

Dance Floor

Champagne and Strawberries in your room

Continental Breakfast for Two

One Night Stay in a Luxury Suite on your Wedding night

$200- per person

All Prices are subject to a 20% taxable service charge and applicable Maine State 8% tax
Rockefeller and Cadillac Wedding Packages

Hors d’Oeuvres

Displayed
Assorted Local and Farmstead Cheeses, Toasted and Candied Nuts, Fig Jam, Truffle Honey, Select Dried and Fresh Fruits, Assorted Crackers, House Made Crostini
Seasonal Fruit Display Summer Melon, Hand Picked Berries, Seasonal Fruits, Minted Yogurt Dip
Crudités Locally Sourced Farmed Vegetables with Ranch Dip and Hummus

Passed
Unlimited, select three

Hot
Local Maine Crab Cakes with Lemon Aioli
Mini Baked Potato, Black Pepper, Truffle Crème Fraiche *
Butternut Squash Arancini, Sage Honey *
Shiitake- Leek Spring Roll, Thai Chili Dipping Sauce *
Lobster Mac and Cheese Tart, Summer Truffle Oil
Scallops Wrapped with Apple Smoked Bacon, Maple Glaze
Lobster Bread Pudding, Leeks Fennel, Carrots, Creamy Custard
Blue Corn Chicken and Cheese Empanada
Manchego Cheese and Quince Tart *

Cold
Maine Shrimp, Bloody Mary Cocktail, Cucumber Cup, Micro Herbs
Goat Cheese Mouse, Balsamic Fig, Tart Cherry, Grilled Flat Bread Pear, Prosciutto and Gorgonzola Bruschetta
Seared Ahi Tuna, Wasabi Aioli, Crisp Wonton Chip
Beef Tenderloin, Red Onion Relish, Horseradish Cream on French Bread Crostini
Local Smoked Salmon, Rye Crisp, Dill Cream, Capers

All Prices are subject to a 20% taxable service charge and applicable Maine State 8% tax
Elegant Three Course Dinner

The Salad Course
Select One

Acadia Salad
Sundried Blueberries, Great Hill Blue Cheese, Heirloom Tomatoes, Bush Berry Vinaigrette

Caesar Salad
Petite Hearts of Romaine, Aged Parmesan Cheese, Ciabatta Croutons, Creamy Garlic Caper Dressing

Poached Pear and Arugula
Gorgonzola Cheese, Walnut Brittle, Tear Drop Tomatoes, White Balsamic Dressing

Heirloom Beets
Local Chevre, Toasted Pistachios, Citrus, Vinaigrette

 CLUB Caprese
Burrata Mozzarella, Seasonal Heirloom Tomatoes, Cured Olives, Basil Emulsion, Balsamic Crème
Dinner is Served

Entrée Selections
Select Two

Seared Wild Halibut
Scallop Potatoes, Lobster Jus (GF)

Garlic Rubbed Filet of Beef
Wild Mushrooms, Yukon Potato Puree,
Veal Stock Reduction (GF)

Colorado Rack of Lamb
Goat Cheese Polenta, Tomato Jam, Lamb Jus

Garlic Herb Roast Cage Free Chicken
Wild Mushrooms, Lemon Ricotta Smashed Potatoes,
Poulet Glace

Slow Roasted Prime Rib of Beef
Smashed Potatoes, Crispy Shallots,
Red Wine Beef Jus Rockefeller

Georges Bank Haddock
Local Crab Meat, Quinoa Pilaf, Béarnaise (GF)

All Prices are subject to a 20% taxable service charge
and applicable Maine State 8% tax
Chicken Roulade
Wilted Spinach, Mushrooms, Sundried Tomatoes, Mozzarella, Parmesan Risotto, Pesto Nage

Pan Roasted Salmon,
Rosti Potato, Chardonnay Butter, Confit Tomato Jam (GF)

The Acadian Surf & Turf
Petit Filet Mignon and Butter Poached Maine Lobster, Potato Soufflé, Veal Glace`, Lobster Butter

Champlain Sand and Sea
Colorado Lamb Rack, Crab Stuffed Shrimp, Potato Pave, Lobster Buerre Blanc, Rosemary Lamb Jus

Stuffed Acorn Squash *
Toasted Israeli Cous Cous, Wild Mushrooms, Roasted Summer Vegetables, Butternut Broth and Toasted Pumpkin Seeds, Pumpkin Oil (GF)

Grilled Polenta Cake *
Grilled Zucchini Roulade of Seal Cove Goat Cheese, Seasonal Baby Vegetables, Toasted Farro, Pepper Coulis (GF)

All Prices are subject to a 20% taxable service charge and applicable Maine State 8% tax
Acadia Luxury Wedding Package

Top Shelf Brand Open Bar for the Five Hour Event
Butler Passed Wine and Champagne upon arrival
One Hour Cocktail Reception with Displayed and Passed Hors D’oeuvres
Succulent Seafood Station
Champagne Toast
House Red & White Wine Service with Dinner
Elegantly Served 4- Course Dinner
Custom Wedding Cake
Custom Floral Centerpieces for your Guest Tables from Fleurishes Floral
Floor Length White or Ivory Table Linen and Chair Covers
White Glove Service
Dance Floor
Chiavari Chairs
Estate Level Champagne and Strawberries in your room

One Night Stay in a Luxury Suite on your Wedding night
Grooms Ready Room
Hot Buffet Breakfast

$270- per person

All Prices are subject to a 20% taxable service charge and applicable Maine State 8% tax
**Wedding Package Enhancements**

**Add a Served Appetizer  8- per person**

Portobello Terrine, Chevre*, Mache, Balsamic Crème*, Brioche Toast  
Local Maine Shrimp and Bay Scallop Ragout, Minted Pea Ravioli, Lemon Nage  
Parmesan Potato Gnocchi, Italian Bacon, Wild Mushrooms, Leaf Spinach, Tartufo Cream  
Grilled Local Squash (GF), 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

**Add 10- per person**

Parmesan Pea Risotto, Butter Poached Lobster, Lobster Broth  
Diver Scallop Ala Plancha, Butternut Squash Puree, Granny Smith Apple & Fennel Salad

*Chef Attended Carving Stations*

Black Angus Prime Rib of Beef  9- per person  
Natural Au Jus, Horseradish, Mustard, Finger Rolls

Glazed Whole Bone-In Baked Ham  
7- per person  
Pineapple Salsa, Honey Mustard, Sweet Rolls

Roasted Breast of Turkey  7- per person  
Cranberry Sauce, Mayonnaise, Soft Buns

Herb Roasted Strip Loin of Black Angus Beef  
9- per person  
Horseradish, Mustard, and Béarnaise Sauce, Assorted Rolls

75- Chef Station, per Station

Aged Tenderloin of Black Angus Beef  14- per person  
Béarnaise, Mustard, Peppercorn Sauce, Assorted Rolls

Bacon Wrapped Salmon  8- per person  
Maple Mustard, Chardonnay Butter, French Rolls

All Prices are subject to a 20% taxable service charge and applicable Maine State 8% tax
Ice Sculpture Carving 350- per item

Iced Shellfish Display One Hour Display
Iced East Coast Oysters, Alaskan Crab Claws, Cold Water Jumbo Shrimp, Tabasco and Tomato Horseradish Sauce,
Add Lobster Tails $ Market Price

Shellfish Ala Carte
Jumbo Gulf Shrimp 5-
Lobster Tails $ Market Price
Snow Crab Claws 9- East Coast Oysters 5-
Bloody Mary Cocktail Sauce, Lemon Wedges, Shallot Cabernet Mignonette, Wasabi Sake Aioli

Antipasto Platter 11- per guest
Marinated Artichoke Hearts, Grilled Eggplant and Zucchini, Spicy Coppa, Fennel Salami, Mozzarella, Italian Peppers, Country Olives, Heirloom Tomatoes, Roasted Red Peppers, EVOO, Balsamic Crème, Crostini

Chef Attended Hand Crafted Cheese Station 21- per guest
Variety of Hand Crafted Local Artisan and Gourmet Cheeses, sliced to order. Displayed on our CLUB Butcher Block with Jams, Chutneys, Fruit Relish, Spiced Roasted Almonds, Pickled Seasonal Vegetables, Truffle Honey, Raw Honeycomb, Dried Local Fruits, Crostini, House Baked Crackle Bread, Toasted Flat Breads, Unfiltered Olive Oil, 8 year old Balsamic

S’mores Station 7- per guest
Graham Crackers, Marshmallows and Chocolate Assortment

Grooms Ready Room 20- per guest
Access to Boardroom, Locker rooms, Pool and Pool House for the day.
Lunch ala Carte from the Pool Bar Menu.

All Prices are subject to a 20% taxable service charge and applicable Maine State 8% tax
Additional Upgrades Available

Upgrade to Top or Luxury Bar
Add Hosted Bar to a Package
Upgrade to Custom Wines
Elegant Custom Linen
Chiavari Chairs $6 per chair
Martini Luge
Hand Crafted Cocktail
Fireworks
Rehearsal Dinner
Post Wedding Brunch
Bar Harbor Resorts Wedding Guidelines

Wedding Ceremonies

Outdoor Wedding Ceremony Facilities $1000 Includes set up of white ceremony chairs & Infused Water Station set up prior to ceremony on Patio.
The Bar Harbor Club lawn can accommodate up to 300 guests. In the event of rain, a backup ceremony site can be guaranteed in the Bar Harbor Club.
The backup indoor site can seat up to 150 guests.

Bar Service

The bar will close 30 minutes prior to the conclusion of the event as part of our responsible liquor practices.

Signature Service

The Chef along with the Food and Beverage staff at Bar Harbor Resorts welcome the opportunity to serve you. Our desire is to provide you with excellent food, gracious service and a pleasant atmosphere. Our Wedding Consultant is at your service to help you plan: Receptions, Rehearsal Dinners, Send-off Brunches, Floral Arrangements, Photography, Entertainment and Ice Sculptures
**Wedding Cake Packages**

Wedding cakes included in the wedding package are made with enough cake to feed the number of guests, omitting the top tier, which is saved for the wedding couple and held in the pastry cooler until checkout. Couples can choose up to three flavors of cake total. Additional flavors will be a fee of $100, and will only be allowed if guest count is large enough to require four tiers of cake.

Tier 1 cakes include more simple, buttercream designs with minimal piping/scrollwork, texture or ribbon. Wide-set Swiss Dots, spatula pulls, ridges, swirls, rosettes are some examples of technique. These cakes are included at no additional cost to the package.

Tier 2 cakes have more intricate buttercream designs, or use of fondant. Solid Swiss dots, fondant ribbon, swags, and bows, air brushing, tiny bead and dragee placement are some examples of Tier 2 designs. See pictures for examples of tier 2 cakes. These cakes are an additional cost of $250++

Tier 3 cakes include Fondant ruffles or rosettes, gum paste or fondant flowers, brush embroidery, hand painting, sculpting or carving, or topsy-turvy. These cakes are an additional cost of $500++

Any additional design requests from the couple are subject to additional fees based on estimated labor at $50/hour, and are at the discretion of the Pastry chef, Executive Chef and F&B Director. All additional cost quotes must be signed off on by the Pastry chef and included in the Wedding contract, signed by the couple.

Some examples of these would be overly tall/tiered cakes over five tiers, extremely sculpted cakes such as wedding dresses, or other 3-D shapes, abundance or clusters of sugar flowers, any sugar work, pastiage, or lace work.
Bar Options

Premium Liquors
Included in Wedding Bar
New Amsterdam
Bombay Gin, Cruzan Rum,
Dewars Scotch, Suwzu Blue Tequila,
Jim Beam Bourbon
Canadian Club Whiskey

Bar Upgrades
Rockefeller Package: Hosted Bar will be billed on Consumption
at below pricing. Cadillac Package: upgrade to Top Shelf Liquors
@4- per guest, Ultimate Liquors @6- per guest

Top Shelf Liquors
Titos Vodka
Beefeater Gin, Bacardi Rum,
Captain Morgan Rum
Dewars Scotch, Cuervo Gold,
Jack Daniels Bourbon
VO Canadian Whiskey
Hosted Bar  8- per drink
Cash Bar  10- per drink (includes tax & service charge)

Ultimate Liquors
Ketel One Vodka
Chivas Regal Scotch
Bombay Sapphire Gin
Crown Royal Whiskey, Bacardi 8,
Hornitos, Woodford Reserve Bourbon
Hosted Bar  9- per drink
Cash Bar  12- per drink (includes tax & service charge)

We will staff Bar(s) according to our Service Standards.
Requesting additional Bartenders, there will be 300- fee per
Bartender and 500- per extra Bar.
Bar Harbor Resorts Wedding Guidelines

Bar Service
The bar will close 30 minutes prior to the conclusion of the event as part of our responsible liquor practices.

Signature Service
The Chef along with the Food and Beverage staff at Bar Harbor Resorts welcome the opportunity to serve you. Our desire is to provide you with excellent food, gracious service and a pleasant atmosphere. Our Wedding Consultant is at your service to help you plan.

All Prices are subject to a 20% taxable service charge and applicable Maine State 8% tax.
The Bar Harbor Club Spa offers a world of self-indulgence born of privilege.

First envisioned by Nelson Rockefeller nearly four generations ago, the stately Tudor-style building continues to serve as the focal point on this famous summer island. The Spa’s staff are accomplished and seasoned technicians. Their sole objective is to facilitate total relaxation and comfort through an extensive menu of therapies and treatments.
Deluxe oceanfront or garden view accommodations featuring 278 luxurious rooms and penthouse suites. Each room is beautifully decorated and has a spectacular array of amenities. The Penthouse Suites offer the ultimate in luxury accommodations. Queen Anne styled and gorgeously furnished each suite offering beds and private decks with unparalleled views overlooking the ocean. The Vanderbilt and Dupont suites both offer distinct bedroom, kitchen and living areas. Each ocean view suite also includes a private outdoor deck with views overlooking the inner grounds, marina and offshore islands.

The Bar Harbor Regency offers guests 3 dining options. La Bella Vita Ristorante, which features a full breakfast in the morning, upscale family dining in the evening and provides room service. Stewman’s Lobster Pound offers fresh local seafood in a casual atmosphere. The poolside Tiki Bar offers sandwiches and beverages throughout the day. And finally, Habah Java offers express service in the lobby for coffee, snacks, pasty and meals-on-the-go.

The Bar Harbor Regency is capable of catering to groups of 10 to 500. From important business meetings, annual events, large touring groups to other special occasions. The Regency has four banquet areas, three oceanfront breakout rooms and two ocean view master suites. Additional outdoor tent space can be provided on the grounds. The Food & Beverage team is capable of preparing and serving meals to suit all taste, from a continental breakfast buffet to a full-service 7 course dinner and everything in between. Guests can choose from an extensive catering menu or create custom menus with fully stocked bars.
Modern Luxury in Downtown Bar Harbor

Located on Frenchman’s Bay, the Harborside Hotel, Spa & Marina is one of the premier downtown Bar Harbor Hotels. The Hotel has 193 wonderful accommodations, amenities and authentic “Down East” hospitality. The Harborside includes everything you need to create an unforgettable Bar Harbor vacation, whether you are planning a romantic weekend getaway, family vacation or traveling to Bar Harbor to celebrate a special occasion.

Guests can choose from elegantly-appointed guest rooms, deluxe studios and luxurious suites. The Harborside also showcases several acclaimed Bar Harbor restaurants ranging from the Italian cuisine at La Bella Vita, to authentic lobster bakes at Stewman’s Lobster Pound. Guests can participate in an adventurous sailing trip in search of great humpback whales or go lobstering onboard an authentic Down East lobster boat. The hotel’s location offers a variety of opportunities for kayaking, hiking and biking amongst the stunning beauty of Acadia National Park, located just minutes from the hotel.

The Harborside Hotel, Spa & Marina is also a member of OPAL Collection, an exclusive ensemble of luxury resorts and hotels.
The newest addition to Bar Harbor’s quaint downtown waterfront, the West Street Hotel has already made a reputation for itself as one of the most premier Bar Harbor hotels. The nautical-styled accommodations reflect the hotel’s relaxed, coastal setting as well as stunning views of the Frenchman’s Bay harbor. The hotel offers a striking rooftop pool, live entertainment offerings and delectable dining options from the Irish-inspired dishes at Paddy’s to the New England lobster bakes at Stewman’s Lobster Pound, across the street.

The hotel offers a variety of sailing tours that depart right across the street. Also, the West Street Hotel is a short drive from the majestic Acadia National Park. The resort fee includes access to the brilliantly restored Bar Harbor Club, a historic club known for its oceanfront swimming pool, clay tennis courts and pampering treatments at The Spa at Bar Harbor Club.

The West Street Hotel is also a member of OPAL Collection, an exclusive ensemble of luxury resorts and hotels.
Come to Bar Harbor
Let Your Wedding Day Shine with **OPAL Collection**

Whether you are dreaming of a sunset ceremony on a white sand beach, a lavish reception in a historic landmark or reciting your vows on a 72-foot touring vessel as it sails across sails across the Queen of the American Lakes, **OPAL Collection** will bring your wedding vision to life at our award-winning selection of luxury resorts and hotels.

Our Wedding Specialists will be by your side throughout the planning process, coordinate every detail with entertainment and photography to rehearsal dinners and memorable activities for your guests like golf outings and eco-tours. We also invite you to enjoy pre or post wedding pampering at our renowned spas, celebrate with customized menus created specifically for your reception, and romantic honeymoon options that allow you to be as active or relaxed as you wish.

Luxurious accommodations and one-of-a-kind destinations are only the beginning.

Infuse your special day with the timeless allure of **OPAL Collection** and allow us to help create wedding memories you will cherish for a lifetime.

Florida – East Coast and Keys
Florida – West Coast
Maine
New York

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The Bar Harbor Club
SPA * TENNIS * BATH