

eat
drink
and
be
married

WEDDING
PACKAGES



BEVERAGE
SELECTIONS



CUSTOM CAKES



PACKAGE
ENHACEMENTS



THE BAR HARBOR CLUB
SPA ★ TENNIS ★ BATH

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

Breakfast for Bride & Groom

*Rockefeller
Package*



\$170

PER PERSON

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 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

Continental Breakfast for all of your Guests



*Cadillac
Package*



\$200

PER PERSON

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

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

House 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

Hot Buffet Breakfast for all of your Guests

Acadia
Package



\$270

PER PERSON

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

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

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



ALL WEDDINGS COME
WITH ARTISAN CHEESE.



CHOOSE BETWEEN THE
ANTIPASTO **OR**
THE FRUIT & CRUDITE
DISPLAYS

THE
hors d'oeuvres

CHOOSE THREE OPTIONS



SERVED UNLIMITED FOR
ONE HOUR

Butler Passed

Hot Hors D'oeuvres

Fiery chicken spring rolls, ginger soy dip
Truffle mac & cheese tart
Shitake-leek spring roll, ponzu dipping sauce
Soft Brie and raspberry phyllo stars
Three onion and brie tartlet
Porcini mushroom arancini, truffle aioli
Gorgonzola arancini, truffle honey
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 Canapes

Maine shrimp, bloody Mary cocktail sauce,
cucumber cup
Goat cheese mousse, balsamic fig, tart cherry,
flat bread
Pear, prosciutto, and gorgonzola bruschetta
Seared ahi tuna, wasabi aioli, crisp wonton chip
Beef tenderloin, red onion relish, horseradish cream,
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

SALAD



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, teardrop tomatoes, white balsamic dressing

Heirloom beets: baby arugula, local chevrè, toasted pistachios, citrus vinaigrette

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

THE
reception

BREAD



Fresh, house made Maine popovers
and strawberry jam

YOUR GUESTS WILL BE
ATTENDED TO WITH
OUR LEGENDARY
white glove service

INTERMEZZO



Included with Acadia Luxury Package
Available to upgrade in all other packages

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

THE
entree

CHOOSE TWO PROTEINS & ONE
VEGETARIAN



ALL SERVED WITH SEASONAL
VEGETABLES

Seared Wild Halibut

Scalloped potato, lobster jus

Garlic Rubbed Filet of Beef

Wild mushrooms, yukon potato puree,
veal stock reduction

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

Georges Bank Haddock

Local crab meat, quinoa pilaf, béarnaise

Chicken Roulade

Wilted spinach, mushrooms, sundried
tomatoes, mozzarella, parmesan risotto,
pesto nage

Pan Roasted Salmon,

Rosti Potato, Chardonnay Butter, Confit
Tomato Jam

The Acadian Surf & Turf

Petit filet mignon and butter poached
Maine lobster, potato puree, 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 ancient grains, wild mushrooms,
mignon vegetables, butternut broth, and
toasted pumpkin seeds, pumpkin oil

Grilled Stuffed Portobello

Local goat cheese, roasted petit
vegetables, roasted ancient grains, roasted
pepper putter

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

THE
ceremony

ON-SITE WEDDING CEREMONY

\$1,000

White ceremony chairs

Infused water station

Up to 300 guests outdoors*

150 guests indoors

**guaranteed back-up indoor space in the event of rain*

THE
cake

ENOUGH CAKE WILL BE PREPARED FOR ALL WEDDING GUESTS, OMITTING THE TOP TIER WHICH WILL BE SAVED FOR THE BRIDE & GROOM

Flavors

Chocolate

Vanilla

Red Velvet

Carrot

Lemon

ADDITIONAL OPTIONS INCLUDE

Fondant

Bows

Rosettes

Swiss Dots

Scrollwork

Air Brushing

Tiny Beads

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

THE

enhancements

CHEF ATTENDED CARVING STATION
\$75 PER CHEF, PER STATION

Black Angus Prime Rib of Beef
Natural au jus, horseradish, mustard, finger rolls
\$9 per guest

Glazed Whole Bone-In Baked Ham
Pineapple salsa, honey mustard, sweet rolls
\$9 per guest

Roasted Breast of Turkey
Cranberry sauce, mayonnaise, soft buns
\$7 per guest

Aged Tenderloin of Black Angus Beef
Béarnaise, mustard, peppercorn sauce,
assorted rolls
\$14 per guest

Bacon Wrapped Salmon
Maple mustard, chardonnay butter, French rolls
\$8 per guest

SERVED APPETIZER – TIER ONE
\$8 PER GUEST

Portobello Terrine, Chevrè, 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, 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

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ADDITIONAL ENHACEMENTS

Ice Sculpture Carving

\$350+ per item

Iced Shellfish Display

One hour display

Iced east coast oysters, Alaskan crab claws,
cold water jumbo shrimp

\$28 per guest, per hour

Add lobster tails for market price

Shellfish Ala Carte

Price is per piece

Jumbo gulf shrimp \$5

Lobster Tails \$Market price

Snow crab claws \$9

East coast oysters \$5

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, crostini

\$11 per guest

Hand Crafted Cheese– Chef Attended

Variety of hand crafted local artisan and
gourmet cheeses, sliced to order.

Displayed 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, and balsamic

\$21 per guest

\$75 chef attendant fee

S'mores Station

Graham crackers, marshmallows,
assortment of chocolates

\$7 per guest

Grooms Ready Room

Access to boardroom, locker rooms, pool
and pool house for the day

\$200 per day

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



WE WILL STAFF THE BARS ACCORDING TO
OUR SERVICE STANDARDS



ADDITIONAL BARTENDER \$300
ADDITIONAL BAR \$500

Domestic Beer

Budweiser
Bud Light

Important & Craft Beer

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

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