



## WELCOME TO THE BAR HARBOR INN

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Thank you for your interest in the Bar Harbor Inn. We are pleased to provide this information package with menus.

The Bar Harbor Inn is a 153 room premier oceanfront resort situated on seven private acres in the heart of Bar Harbor, Maine. We offer first class service, fine dining, tastefully decorated guest rooms, an outdoor heated pool and Jacuzzi, and luxury spa with fitness facility. The Inn is within walking distance to all shops, restaurants and waterfront activities and just two miles from the Visitor Center in Acadia National Park and Kebo Valley Golf Club.

Our famous Reading Room is an elegantly appointed dining room with large picture windows overlooking Frenchman Bay. The restaurant serves breakfast and dinner daily. Lunch is served on our outdoor waterfront terrace and features a popular Downeast Lobster Bake.

Our meeting room, the Porcupine Room, is approximately 800 square feet and can comfortably accommodate up to 30 people classroom style, 24 people in a hollow square and 18 people in a U shape set up. The Porcupine Room has a wonderful outside deck with panoramic ocean views and is the ideal location for welcome receptions and private dinners for up to 48 guests.

A professional event coordinator and experienced staff will attend to the many details of your meeting or special event to ensure its success. Please call the Group Sales department at 800-350-3352 if you have any questions or need additional information. We look forward to working with you.



## PLANNING GUIDELINES AND POLICIES

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The Bar Harbor Inn is proud of its magnificent facilities, excellent service, exquisite cuisine, and a staff of professionals who will do their utmost to create a pleasurable experience for you and your guests. The following information will be helpful to you in planning a successful event.

### Food and Beverage

- All food and beverage must be purchased from the Bar Harbor Inn. Removal of food and beverage from the function room is not permitted nor can the hotel allow food and beverage from other sources to be provided and/or served in our function rooms.
- All food and beverage is subject to an 18 percent service charge and applicable state sales tax.
- A set up fee of \$50 will be charged for portable and cash bars.
- All food and beverage prices are subject to change without notice.

### Menu Planning

- Entrée choices are to be submitted to the group sales office at least 60 days in advance in order to guarantee menu selections.
- Any special dietary needs should be discussed with the group sales department at least 30 days in advance in order to accommodate requests.
- All sit down menus are generally limited to three entrée selections for groups of 30 or more. Groups of 29 or fewer are limited to two entrée selection. One entrée selection for all groups must be vegetarian.
- A final guest entrée count is required (15) days prior to the function.

### Food Guarantees

- A final guest guarantee count and count of entrée selections must be submitted to the event coordinator (15) days prior to the event date. This final number shall constitute the minimum number for which you agree to pay with no further reductions. Should a count not be submitted, the expected number of guests listed on the contract will prevail as a guarantee.
- All charges will be based upon the final guarantee, or the actual number of guests served, whichever is greater.

### Deposit /Payments

- To confirm an event, we require the return of a signed contract with a non-refundable deposit of \$500. This deposit will be applied to the balance of your final bill. We accept cash, checks, money orders or cashier's checks for advance deposits.
- Final payment for an event, including tax and gratuity, is due at the conclusion of the event. Cash, checks, money orders, cashier's checks and credit cards (Visa & Mastercard) are accepted for final payments.

### Guest Rooms

- If you require overnight accommodations for your guests, please inquire about room availability at the time your event is booked. A block of up to 30 rooms can be set up for your guests until 90 days prior to the event. Weekends require a 2 night minimum stay. Holiday weekends require a 3 night minimum stay.
- In order to confirm individual reservations, guests are required to pay a deposit equal to one night's lodging within 10 days of booking.
- Group discounts are available in the off season – please inquire regarding dates.
- Payment of all balances due should be paid at the time of check out. Cash, personal check or credit cards (Mastercard & Visa) are acceptable methods of payment.

## Function Room Setup/Decorations

- Room setup requirements, to include table placements and equipment needs, should be finalized with the group sales office 30 days prior to the event.
- All shipping and deliveries of materials must be coordinated with the group sales department (7) days prior to event.
- The Bar Harbor Inn discourages the affixing of materials to walls, ceilings, floors and furnishings unless the group sale department gives approval in advance. In the event that this is done without authorization, any damages will be assessed and charged accordingly.

## Liquor Liability & Compliance

- The Bar Harbor Inn, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with Maine's state liquor laws.
- We reserve the right to monitor all alcohol consumption, to ask for proper identification, and to refuse service to any visibly intoxicated person.



## **BAR HARBOR INN BREAKFAST**

*served buffet style for groups of 20-40 guests, plated for groups of 19 or fewer guests*

### Newport Breakfast

*Chilled Fruit and Vegetable Juices  
Scrambled Eggs  
Home Fried New Potatoes  
Crisp Bacon Strips and Grilled Breakfast Sausage  
Buttered Toast and Bagels  
Blueberry Muffin with Preserves  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Herbal Teas  
\$15 per Guest*

### West Street Breakfast

*Chilled Fruit and Vegetable Juices  
Sliced Fresh Seasonal Fruit  
Raspberry Stuffed or Classic French Toast  
Maine Maple Syrup  
Crisp Bacon Strips and Grilled Breakfast Sausage  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Herbal Teas  
\$16 per Guest*

### Downeast Breakfast

*Chilled Fruit and Vegetable Juices  
Wild Maine Blueberry Pancakes  
Maine Maple Syrup  
Crisp Bacon Strips and Grilled Breakfast Sausage  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Herbal Teas  
\$16 per Guest*

### Park Loop Breakfast

*Chilled Fruit and Vegetable Juices  
Breakfast Burrito with Salsa,  
Sour Cream & Guacamole  
Home Fried New Potatoes  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Herbal Teas  
\$16 per Guest*

### Cottage Street Breakfast

*Chilled Fruit and Vegetable Juices  
Sliced Fresh Seasonal Fruit  
Eggs Benedict or Eggs Florentine  
Home Fried New Potatoes  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Herbal Teas  
\$17 per Guest*

### Sullivan Harbor Breakfast

*Chilled Fruit and Vegetable Juices  
Sliced Fresh Seasonal Fruit  
Scrambled Eggs with Smoked Salmon & Chives  
Toasted Rye Bread  
Home Fried New Potatoes  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of Herbal Teas  
\$17 per Guest*

*All prices are subject to 7% Maine tax and 18% service charge. A \$3 per person set up fee may apply to buffets.*

*The Cadillac Continental*

*Chilled Fruit and Vegetable Juices*  
*Assorted Breakfast Pastries*  
*Sliced Fresh Seasonal Fruit*  
*Freshly Brewed Regular&Decaffeinated Coffee*  
*Selection of Herbal Teas*

\$12 per Guest

*The Pemetic*

*Chilled Fruit and Vegetable Juices*  
*Assorted Freshly Baked Bagels*  
*Snipped Chive Cream Cheese*  
*Ducktrap Smoked Atlantic Salmon*  
*Freshly Brewed Regular&Decaffeinated Coffee*  
*Selection of Herbal Teas*

\$15 per Guest

*The Schoodic Sunrise*

*Chilled Fruit and Vegetable Juices*  
*All Natural Granola*  
*Individual Fruit Yogurt*  
*Sliced Fresh Seasonal Fruit*  
*Ice Cold Milk*  
*Freshly Brewed Regular&Decaffeinated Coffee*  
*Selection of Herbal Teas*

\$12 per Guest

*A La Carte Selections*

*Assorted Breakfast Pastries*  
\$30 per dozen

*Assorted Freshly Baked Bagels*  
*with Cream Cheese*  
\$27 per dozen

*Assortment of Homemade Cookies*  
\$24 per dozen

*Selection of Brownies*  
\$30 per dozen

*Individual Fruit Yogurt*  
\$3 each

*Meeting Planners Special*

***Continental Breakfast***

*Chilled Fruit and Vegetable Juices*  
*Assorted Breakfast Pastries*  
*Fresh Sliced Seasonal Fruit*  
*Freshly Brewed Regular*  
*& Decaffeinated Coffee*  
*Selection of Herbal Teas*

***Mid Morning Beverage Refresh***

*Freshly Brewed Regular*  
*& Decaffeinated Coffee*  
*Selection of Herbal Teas*  
*Assorted Soft Drinks*  
*and Mineral Water*

***Mid Afternoon Break***

*Assortment of Homemade Cookies*  
*Freshly Brewed Regular*  
*& Decaffeinated Coffee*  
*Selection of Herbal Teas*  
*Assorted Soft Drinks*  
*and Mineral Water*

\$20 per Guest



*The Champlain*

*Assortment of Homemade Cookies*  
*Fudge Brownies*  
*Dessert Bars*  
*Assorted Soft Drinks and Mineral Water*  
*Ice Cold Milk*

\$11 per Guest

*The Penobscot*

*Selection of Whole Fruit*  
*Homemade Granola Bars*  
*Assorted Soft Drinks,*  
*Fruit and Vegetable Juices,*  
*and Mineral Water*

\$8 per Guest

*The Acadia*

(minimum 25 guests)

*Gourmet Vegetable Crudités with 2 Dips*  
*International and Domestic Cheese Selection*  
*with Fresh Fruit Garnish*  
*Assorted Crackers and Crisp Bread*  
*Assorted Soft Drinks and Mineral Water*

\$11 per Guest

*Beverages*

*Regular and Decaffeinated Coffee,*  
*Selection of Herbal Teas*  
\$2 per person  
*Individual Fruit and Vegetable Juices or Milk*  
\$3 each  
*Assorted Soft Drinks and Bottled Water*  
\$2 each  
*Fresh Squeezed Lemonade*  
\$25 per gallon  
*Brewed Iced Green Tea with Honey*  
\$20 per gallon

## **DELI BOARD BUFFET**

20 Guest Minimum

\$24 per Guest

Hot or Cold Soup of the Day

Mixed Mesclun Greens

Fresh Sliced Seasonal Fruit

New England Country Potato Salad

Sliced Smoked Turkey Breast

Roast Beef, Baked Virginia Ham,  
Genoa Salami

Sliced Swiss, Cheddar, Provolone Cheeses

Relish Tray of Leaf Lettuce,

Vine Ripened Tomatoes, Red Onion,  
Pickles and Olives

Array of Condiments

Roasted Red Pepper Hummus

Freshly Baked French Baguettes,  
and 12 Grain Bread

Crunchy Kettle Chips

Wild Maine Blueberry Pie

Assorted Bottled Sodas & Mineral Water

## **PICNIC BOX LUNCH\***

\$18 per Guest

Smoked Turkey on 12 Grain  
Gruyere Cheese, Lettuce,  
Tomato, Avocado Mayo

Vegetarian Wrap

Grilled Portabella, Roasted Red Peppers,  
Cucumbers, Romaine, Tomato,  
Red Onion, and Cheddar Cheese

Roast Beef on a Baguette

Lettuce, Tomato, Shaved Red Onion  
Horseradish Mayo

Virginia Baked Ham on a Baguette  
Gruyere Cheese, Lettuce, Tomato  
Honey Mustard

Grilled Chicken Caesar Salad Wrap  
Romaine, Grilled Chicken,  
Creamy Caesar Dressing

Packed with all necessary  
Condiments and Utensils

Includes Crunchy Kettle Chips, Pickle,  
Red Delicious Apple, Cookie, Bottled Water

\*If more than one selection is made, counts for  
each selection are due 3 days prior to the event.

## **ACADIA EXPRESS LUNCH**

For Groups of 20 or Less

Order Taken Day of Event before 10:00 am

\$18 per Guest

add soup, salad or dessert \$22 per Guest

Baby Spinach Salad

with Sliced Chargrilled Sirloin,  
Blue Cheese, Bacon, Tomatoes, Red  
Onions and Garlic Toast Triangles,  
House Shallot Vinaigrette

Maine Lobster Roll

Fresh Lobster Meat mixed lightly with  
Mayo, served on a Grilled Roll with  
Kettle Chips and Half Sour Pickle

Southwestern Chicken Quesadilla

Grilled Chicken, Monterrey Jack  
Cheese, Sautéed Red Onions, Peppers,  
Black Beans, Folded in a Flour Tortilla,  
served with

Sour Cream, Salsa & Guacamole,  
Mixed Mesclun Greens,  
House Shallot Vinaigrette

Caesar Salad

Crisp Romaine Lettuce,  
Creamy Caesar Dressing,  
Garlic Croutons, Shaved Parmesan  
with Grilled Chicken Breast

Pub Style Black Angus Burger  
or

Portabella Mushroom Burger  
on a freshly baked Kaiser roll  
with Kettle Chips and Half Sour Pickle

## **THE HALF & HALF\***

\$16 per Guest

Half Smoked Turkey & Bacon Sandwich  
with a Cup of Chef's Seasonal Soup  
or

Demi BLT on Homemade Bread  
with a Cup of Clam Chowder  
or

Half Focaccia Caprese Sandwich  
with a Cup of Summer Vegetable  
Minestrone

\*If more than one selection is made,  
counts for each selection  
are due 3 days prior to the event



## **HOT LUNCHEON BUFFET**

20 Guest Minimum

2 Entrees \$29 per Guest

SALADS

(Choose Two)

Mixed Mesclun Greens,  
Fresh Vegetable Garnish,

House Champagne Shallot Vinaigrette

Gorgonzola and Pecan Spinach Salad  
with Mustard Vinaigrette

Tossed Caesar Salad  
with Garlic Croutons

Fresh Sliced Seasonal Fruit

ENTREES

(Choose Two)

Native Haddock Fillet  
with Lobster Sauce

Sautéed Chicken Breast with  
Baby Bella Mushrooms and Marsala

Sun-Dried Tomato and  
Wild Mushroom Ravioli  
Grilled Artichokes,  
Tomato Basil Cream

Chargrilled Salmon Fillet  
Blueberry, Ginger,  
Sweet Onion Compote

Roasted Sirloin

Burgundy Portabella Sauce

Accompanies the Buffet  
Chef's Choice of Starch and Vegetable  
Freshly Baked Rolls and Bread

DESSERT

(Choose One)

Chocolate Bourbon Torte  
Lemon Raspberry Cheesecake

Iced Tea, Coffee, Decaf

Ask your Event Coordinator about  
adding a Delicious Homemade Soup,  
Chowder, or Bisque

Plated Lunches Available

All prices are subject to 7% State of Maine Tax and 18% Service Charge

## STATIONARY DISPLAY

*International & Domestic Cheese Selection*  
*Seasonal Fresh Fruit Garnish, Assorted Crackers & Crisp Breads*  
For 25, \$120 For 50, \$225 For 100, \$350

*Fresh Gourmet Vegetable Crudités with Two Dips*  
*Roasted Red Pepper Hummus, Saga Blue Cheese*  
For 25, \$85 For 50, \$150 For 100, \$225

*Iced Fresh Seafood Display with Chili Lime Aioli & Traditional Cocktail Sauce*  
*With Gulf Shrimp, \$2.50 each (50 piece minimum)*  
*With Maine Lobster Claws, Peekey Toe Crab Claws and*  
*Pemaquid Bay Oysters on the Half Shell, \$20 per person*

*Smoked Ducktrap Seafood*  
*Rolled Native Salmon Fillet, Scallops, Maine Shrimp, and Mussels*  
*with appropriate condiments and crackers*  
\$11 per person

*Hot Maine Crabmeat Dip with Sourdough Toast Points*  
For 25, \$125 For 50, \$225 For 100, \$425

*Spinach & Artichoke Dip with Sourdough Toast Points*  
For 25, \$50 For 50, \$90 For 100, \$170

*Gourmet Snack Tray*  
*Fancy Seasoned Nuts, Warm Marinated Medley of Imported Olives,*  
*Savory Bread Sticks, Assorted Cocktail Cheese Straws*  
For 25, \$125 For 50, \$225

## PASSED HORS D'OEUVRES

*(Priced per 50 Piece Selection)*

*Native Sea Scallops wrapped in Applewood Smoked Bacon, \$125*

*100% Maine Crabmeat Cakes with Chili Lime Aioli, \$140*

*Roasted Tenderloin au Poivre Crostini, \$135*

*Tomato Mozzarella Caprese Crostini, \$110*

*California Rolls with Crabmeat and Avocado, \$150*

*Filled Belgian Endive with Boursin & Smoked Native Shrimp, \$85*

*Lollipop Lamb Chops with Mint Aioli, \$190*

*Beef or Chicken Satay with Indonesian Peanut Sauce, \$140*

*Grilled Bourbon and Whole Grain Mustard Glazed Shrimp, \$135*

*Crabmeat Stuffed Button Mushrooms, \$110*

*Assortment of Savory Pastries and Puffs, \$125*  
*(Sample Selections)*

*Brie, Pear, and Almond Phyllo Flower Maine Lobster Triangles*  
*Ruby Beet Phyllo Stars with Goat Cheese Mushroom Triangles*  
*Caramelized Onion Triangle Balsamic*

*Sweet Selections:*

*Assorted Petit Fours, \$175 Chocolate Raspberry Mousse Cups, \$115*

*Mini Cheesecake, \$115 Petite Chocolate Cream Puffs, \$115*

*Chocolate Covered Strawberries, \$75*

## HORS D'OEUVRES RECEPTION

*(Three Hours/ Minimum 50 Guests)*

### **DISPLAYS**

*International & Domestic*  
*Cheese Selection*  
*Gourmet Vegetable Crudités*  
*with 2 Dips*  
*Hot Maine Crabmeat Dip*

### **PASSED**

*(Choose Two)*  
*Native Scallops with Smoked Bacon*  
*100% Maine Crabmeat Cakes*  
*Grilled Bourbon & Whole Grain Mustard*  
*Shrimp*  
*Lollipop Lamb Chops*  
*(Choose Three)*  
*Crostini of Tenderloin or*  
*Tomato Caprese*  
*California Rolls with Crabmeat*  
*Crabmeat Stuffed Button Mushrooms*  
*Beef or Chicken Satay*  
*Assortment of Savory Pastries*

### **CARVING STATION**

*(Choose Two)*  
*Cedar Planked Side of Salmon*  
*Blueberry, Ginger,*  
*Sweet Onion Compote*  
*Apricot Glazed Roast Turkey Breast*  
*Cranberry Chutney,*  
*Tarragon Mayo*  
*Baked Brown Sugar Glazed*  
*Country Ham*  
*Roast Tenderloin of Beef*  
*Béarnaise Sauce, Roasted Mushroom au jus*  
*(\$3 Additional)*

\$39 per Guest



*All prices are subject to 7% State of Maine Tax and 18% Service Charge*

## **DINNER SELECTIONS**

*All Dinners Served with Freshly Baked Breads and Rolls  
Your Choice of One Salad, Two Entrées, Starch, Vegetable and Dessert.*

### **APPETIZER ENHANCEMENTS**

*Creamy Lobster Bisque \$7  
Chef's Seasonal Soup Selection \$6  
100% Maine Crabmeat Cakes with Chili Lime Aioli \$10  
Gulf Shrimp Cocktail with Traditional Cocktail Sauce \$12  
Porcini Mushroom Purses with Julienne Leeks, White Wine and Roasted Garlic Pesto \$8*

### **SALADS**

*(Choose One)*

*Mixed Mesclun Greens, Fresh Vegetable Garnish, House Champagne Shallot Vinaigrette  
Tossed Caesar Salad with Garlic Croutons  
Grilled Asparagus with Mixed Greens, Shaved Parmesan, Balsamic Vinaigrette & Crispy Pancetta  
Gorgonzola and Pecan Spinach Salad with Mustard Vinaigrette  
Fan of Fresh Pineapple with Sliced Seasonal Fruit and Berries, Sorbet*

### **ENTREES**

*(Choose Two\*)*

*Chargrilled Salmon Fillet with Blueberry, Ginger, and Sweet Onion Compote \$40  
Crabmeat Stuffed Atlantic Sole with Lobster Dill Buerre Blanc \$42  
Grilled Filet of Beef with Liberty School Cabernet Reduction \$50  
Broiled Native Haddock Fillet with Creamy Lobster Sauce \$39  
Pecan Encrusted Halibut with Maine Maple Butter \$47  
Petite Filet Mignon and Maine Lobster Tail \$56  
Roasted Long Island Duckling with Grand Marnier Glaze \$41  
Seared Sea Scallops on Shrimp and Truffle Risotto \$43  
Sautéed Chicken Breast with Baby Bella Mushrooms and Marsala \$34  
Roasted Rack of Lamb with Rosemary Dijon Crust and Rosemary au Jus \$51  
Sun-dried Tomato and Wild Mushroom Ravioli with Grilled Artichokes, Tomato Basil Cream \$37*

### **Accompanies the Meal**

*(Choose One)*

*Steamed Baby Red Potatoes with Fresh Parsley and Chive Butter  
Whipped Garlic & Chive Red Bliss Potatoes with Fresh Parmesan  
Coconut Curry Basmati Rice  
Mixed Wild Rice Medley with Fresh Herbs*

*Chef's Choice Vegetable*

### **DESSERTS**

*(Choose One)*

*Wild Maine Blueberry Pie with Whipped Cream  
Chocolate BourbonTorte  
Lemon Raspberry Cheesecake*

*Freshly Brewed Bar Harbor Inn Blend Regular and Decaffeinated Coffee and Selection of Herbal Teas*

*\*Counts for Each Selection are due 3 days prior to the event.*



*All prices are subject to 7% State of Maine Tax and 18% Service Charge*

**BAR HARBOR INN LOBSTER BAKE**

*Homemade New England Clam Chowder*

*Mixed Mesclun Greens, Fresh Vegetable Garnish,  
House Champagne Shallot Vinaigrette*

*Freshly Baked Breads and Rolls*

*Steamed 1.25lb Whole Maine Lobster with Drawn Butter  
Maine Steamer Clams and Eastern Mussels*

*or*

*Chargrilled New York Sirloin Steak*

*Fresh Corn on the Cob  
Steamed Baby Red Potatoes  
with Fresh Parsley and Chive Butter*

*Wild Maine Blueberry Pie with Whipped Cream*

*Freshly Brewed Bar Harbor Inn Blend  
Regular and Decaffeinated Coffee  
and Selection of Herbal Teas*

*\$45 per Guest*

*\*Counts for Each Selection are due 3 days prior to the event.*

