



WELCOME TO THE BAR HARBOR INN

Congratulations on your engagement! We are pleased that you are considering our property as a site for your wedding reception.

The Bar Harbor Inn is one of Maine's premier wedding destinations. Our spectacular oceanfront location offers the perfect setting for your special day.

For your on site ceremony, we offer a beautiful outdoor location on our bay view lawn. White folding wedding chairs will be provided at \$5 per guest.

For larger receptions, we proudly offer the rental of our unique, elegantly appointed, circular dining room, the Reading Room. This room is available for receptions on Saturday afternoons from 12:00pm to 4:30pm and can accommodate up to 150 guests for a sit down meal. Please inquire about availability Sunday through Friday. Room rental fees for the Reading Room are \$500 for parties of 75 or more adults and \$1000 for parties of 50 to 74 adults.

The Porcupine Room, our private second floor dining room with outside deck and sweeping panoramic views of Frenchman Bay, is a perfect venue for more intimate celebrations. The Porcupine Room is available for wedding celebrations on Saturdays and Sundays from 11:00am to 3:00pm or 5:00pm to 9:00pm and can accommodate 20 to 48 guests for a sit down meal. The rental fee for this room is \$300. The Porcupine Room is also available for bridal showers, rehearsal dinners, and post wedding breakfasts.

Our resort bridal services also include an on site Spa, offering a variety of packages and treatments specific to the bride and wedding party, as well as overnight accommodations for your out of town guests.

Please call the Group Sales Department at 800-350-3352 for more information. We look forward to making your wedding day a very special event.



PLANNING GUIDELINES AND POLICIES

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.
- Should a guest need to cancel their reservation, they should call the Inn at least ten days prior to their confirmed arrival date in order to receive a refund of the deposit, less a \$30 administrative fee. The

- deposit is non-refundable with 9 or fewer days notice of cancellation.
- Cancellation insurance is available for a nominal fee. This service is offered to protect your guests from unforeseen events. With cancellation insurance, if it is necessary to cancel or reschedule a reservation, all fees and forfeitures will be waived if the cancellation or change is made by 10:00am of the confirmed arrival date.
- Early departures and delayed arrivals are subject to 50 percent forfeit if either the arrival date is later or departure date is earlier than confirmed. Check in time is 2:30pm and check out time is 11:00am.
- 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.

Suggested Services

- The vendors listed on our Recommended Local Services sheet are independent contractors. The Bar Harbor Inn is not responsible for these vendors' services or products. Please contact vendors directly to make necessary arrangements.
- Please contact the group sales department prior to contracting services with outside vendors so we may notify you of any in house rules or limitations.
- For the comfort and enjoyment of all our guests the Inn reserves the right to monitor and, if necessary, lower the sound levels of all bands, DJ's and performers.
- Any vendor deliveries or set up needs should be communicated to the function coordinator at least (7) days prior to the event.

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 a visibly intoxicated person.

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

WEDDING SELECTIONS

*All Dinners Served with Freshly Baked Breads and Rolls
Your Choice of One Salad, Two Entrées, Starch and Vegetable
and Your Selection from our Specialty Wedding Cake Menu.*

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 Mesclun Greens, Shaved Parmesan,
Balsamic Vinaigrette & Crispy Pancetta Garnish
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 \$46
Crabmeat Stuffed Atlantic Sole with Lobster Dill Buerre Blanc \$48
Grilled Filet of Beef with Liberty School Cabernet Reduction \$56
Broiled Native Haddock Fillet with Creamy Lobster Sauce \$45
Pecan Encrusted Halibut with Maine Maple Butter \$53
Petite Filet Mignon and Maine Lobster Tail \$61
Roasted Long Island Duckling with Grand Marnier Glaze \$49
Seared Sea Scallops on Shrimp and Truffle Risotto \$51
Sautéed Chicken Breast with Baby Bella Mushrooms and Marsala \$41
Roasted Rack of Lamb with Rosemary Dijon Crust and Rosemary au Jus \$57
Sun-dried Tomato and Wild Mushroom Ravioli with Grilled Artichokes, Tomato Basil Cream \$43*

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

WEDDING CAKE

Strawberries Dipped in Chocolate

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

**Counts for Each Selection are due 15 days prior to the event.*



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WEDDING BUFFET

Your Wedding Buffet includes

***International & Domestic Cheese Selection, Seasonal Fresh Fruit Garnish,
Assorted Crackers, Crisp Breads
Fresh Gourmet Vegetable Crudités with Two Dips
Choice of Menu Offerings ~ Salads, Entrées, Carving and Accompaniments (below)
Freshly Baked Breads and Rolls
Your Selection from our Specialty Wedding Cake Menu***

\$65 per Guest

minimum guarantee 75 adults

HORS D'OEUVRES ENHANCEMENTS

Stationary Displays

*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*

Passed Hors d'Oeuvres, per 50 piece selection

*Native Sea Scallops wrapped in Applewood Smoked Bacon \$125
Lollipop Lamb Chops with Mint Aioli \$190
Beef or Chicken Satay with Indonesian Peanut Sauce \$140
Assorted Savory Pastries \$125
Crabmeat Stuffed Button Mushrooms \$110*

SALADS

(Choose Two)

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

ENTREES

(Choose Three)

*Chargrilled Salmon Fillet with Blueberry, Ginger, and Sweet Onion Compote
Broiled Native Haddock Fillet with Creamy Lobster Sauce
Statler Breast of Chicken with Cranberry Port Wine
Sautéed Chicken Breast with Baby Bella Mushrooms and Marsala
Pecan Encrusted Halibut with Maine Maple Butter
Sun-Dried Tomato and Wild Mushroom Ravioli with Grilled Artichokes, Tomato Basil Cream
Maine Shellfish Cioppino with Saffron Rice*

CARVING STATION

(Choose One)

*Apricot Glazed Roast Turkey Breast, Cranberry Chutney Tarragon Mayonnaise
Roast Prime Rib of Beef, au Jus
Baked Country Ham, Honey Bourbon Glaze
Garlic Roasted Leg of Lamb, Rosemary Jus*

Accompanies the Meal

(Choose One)

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

Chef's Choice Vegetable

WEDDING CAKE

*Strawberries Dipped in Chocolate
Freshly Brewed Bar Harbor Inn Blend Regular and Decaffeinated Coffee and Selection of Herbal Teas*



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OCEANFRONT RESORT & SPA
NEWPORT DRIVE, BAR HARBOR, MAINE 04609
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Children's Menu

*available for ages 10 and younger
please choose one item for all children attending your event*

*Spaghetti
with marinara
with meat sauce
with butter*

*Grilled Chicken Breast
with barbeque sauce*

*Hamburger
Cheeseburger
Veggieburger*

*Fruit and Cheese Plate
with crackers*

*Chicken Fingers
with dipping sauces*

Pita Bread Pizza

\$9 per child



2009 Beverage Prices for Hosted Bars

<i>Standard Bar Offerings</i>	<i>Premium Bar Offerings</i>	<i>Top Shelf Offerings</i>
<p><i>Liquors: \$5.25</i> <i>Vodka: Smirnoff</i> <i>Gin: Gordons</i> <i>Rum: Bacardi</i> <i>Whiskey: Seagrams 7</i> <i>Scotch: Lauders</i> <i>Bourbon: Jim Beam</i> <i>Tequila: Pepe Lopez</i></p> <p><i>Beers: \$3.50</i> <i>Budweiser</i> <i>Budweiser Light</i> <i>Michelob Ultra</i> <i>Miller Lite</i></p> <p><i>Wines by the Glass: \$5.50</i> <i>Searidge Chardonnay</i> <i>Searidge Cabernet Sauvignon</i> <i>Searidge White Zinfandel</i></p>	<p><i>Liquors: \$5.75</i> <i>Vodka: Absolut</i> <i>Gin: Beefeater</i> <i>Rum: Bacardi Select</i> <i>Whiskey: Canadian Club</i> <i>Scotch: Dewars</i> <i>Bourbon: Jack Daniels</i> <i>Tequila: Jose Cuervo Gold</i></p> <p><i>Beers: \$4.50</i> <i>Heineken</i> <i>Amstel Light</i> <i>Sam Adams</i> <i>Clausthaler (non alcoholic)</i></p> <p><i>Wines by the Glass: \$7.00</i> <i>Santa Rita Sauvignon Blanc</i> <i>Blackstone Merlot</i> <i>Beringer White Zinfandel</i></p>	<p><i>Liquors: \$7.00</i> <i>Vodka: Grey Goose</i> <i>Gin: Tanqueray</i> <i>Rum: Mt. Gay</i> <i>Whiskey: Crown Royal</i> <i>Scotch: Johnny Walker Black</i> <i>Bourbon: Maker's Mark</i> <i>Tequila: 1800 Reposada</i></p> <p><i>Beers: \$4.75</i> <i>Shipyards Ale</i> <i>Bar Harbor Real Ale</i> <i>Seadog Wild Blueberry Wheat Ale</i></p> <p><i>Wines by the Glass: \$8.00</i> <i>Hess Select Chardonnay</i> <i>Shoofly Shiraz</i> <i>Liberty School Cabernet Sauvignon</i></p>

*Assorted Bottled Soft Drinks \$2.00 Mineral Water \$3.50 Champagne Punch \$75 per 2 Gallon Punch Bowl
 Non-Alcoholic Punch \$45 per 2 Gallon Punch Bowl*

Cash Bars require a \$50 set up fee.

If bar sales do not exceed \$250, there will be a \$50 per Bartender charge for the first hour, \$15 each additional hour (max 3 hrs)

Please consult our wine list for a full complement of domestic and imported wines.

The hotel is the only licensed authority to sell and serve alcoholic beverages for consumption on the premises.

Therefore, alcoholic beverages are not permitted to be brought into the hotel or to leave the hotel premises.



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1.) Cuvée, Dom Perignon, Epernay, France

From the Bénédictine Monk who is credited with the discovery of Champagne, we offer you the finest that France has to offer
- a truly complex and sophisticated taste.

750 ml \$175

2.) Veuve Cliquot, NV Brut, France

This wine exemplifies the finest quality of the rich, creamy, full-bodied style of Champagne. It is dry, full-flavored, and balanced with crispness and a long finish.

750 ml \$76

375 ml \$42

3.) Korbel, NV Brut, California

Made from Pinot Noir, Chardonnay, Chenin Blanc, and French Colombard grapes, this brut is light and crisp with spicy fruit flavors and a balanced medium-dry finish.

750 ml \$26

375 ml \$16

4.) Mumm, Napa Brut Prestige, California

This effervescent wine is full-flavored with hints of melon, peach, and tropical tones. It is crisp with a soft mousse and medium body.

187 ml \$12

5.) Kenwood, Yulupa Cuvee Brut, California

A light refreshing balanced sparkling wine with fruit flavors and aromas of citrus, pear, and peaches, followed by a nuance of spice.

187 ml \$8

House Brand: Wycliffe Sparkling Wine

750 ml \$19

Gourmet Wedding Cakes

The following wedding cake flavors are included in Wedding Selections and Buffet Menus:

Menu #1

*These cakes are iced and filled with basic buttercream icing.
White, Yellow, Chocolate Devils Food, Spice, Lemon Sponge*

Menu #2

Add \$0 .50 per serving

*Chocolate Decadent
Carrot Cake (choose Nuts, Raisins, Pineapple, Coconut, or Blueberries!)
Icing Choices:
Basic Buttercream or Cream Cheese*

Menu #3

Add \$1.50 per serving.

*Orange Almond (contains almonds) with Grand Marnier Buttercream
Strawberry Amaretto (in season) with Fresh Strawberries and Amaretto Cream
Chocolate Decadent Cake with Chocolate Ganache Filling
Lemon Cake with Raspberry Cream Filling
Icing Choices:
Lemon, White Chocolate, Grand Marnier, Basic Buttercream,
Chocolate Ganache*

Additional Specialty Fillings and Icings

*Raspberry Cream, Strawberry Cream
Mocha, Espresso, Peanut Butter, Lemon Curd
Fresh Fruit Purees: local Blueberry, Raspberry, Strawberry, Blackberry, Apricot
Icings: White Chocolate, Lemon, Grand Marnier, Chocolate Ganache.*

*Your choice of an icing design is included.
Fresh flowers, handmade flowers and decorations,
and other special requests are available for an additional fee.
Add \$1 per serving for cakes wrapped in fondant.*

Gourmet wedding cakes served at the Bar Harbor Inn at can be viewed at our website:

www.barharborinn.com/weddingcakes/wedding_cakes.htm

