

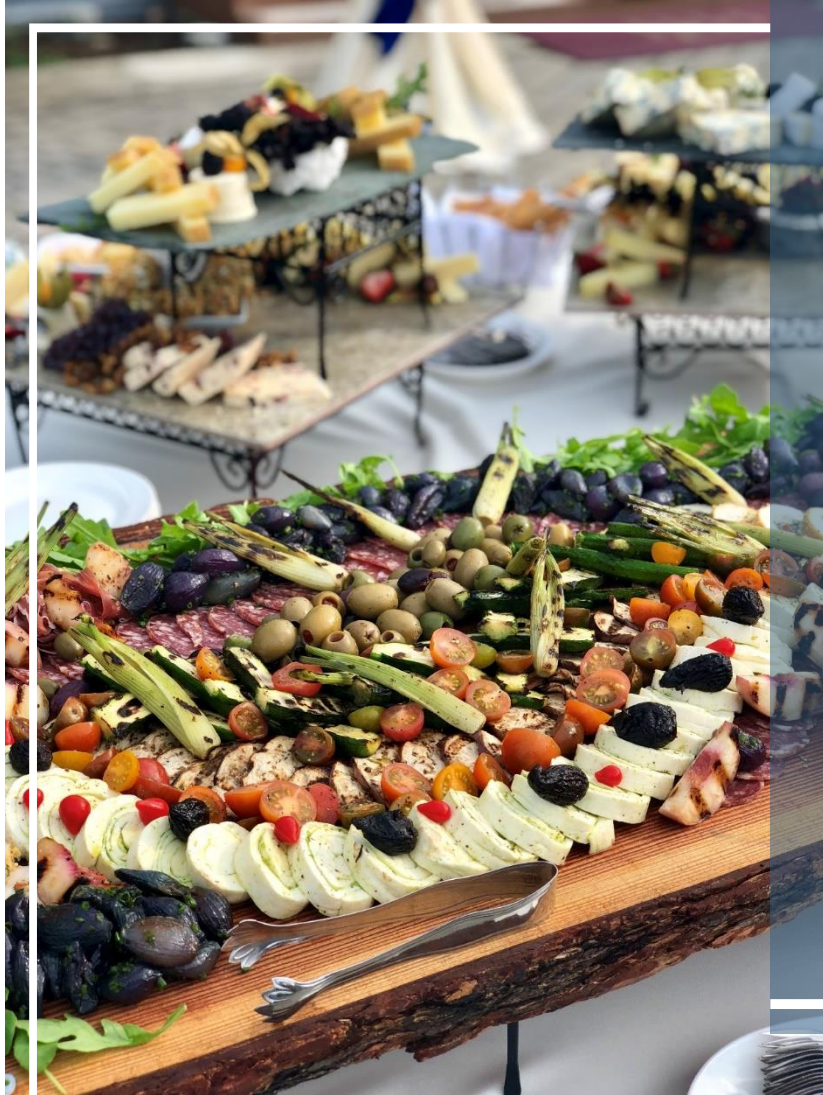
Welcome
TO BAR
HARBOR
RESORTS



BAR HARBOR CLUB 2019 WEDDING PACKAGES

ROCKEFELLER PACKAGE

\$185 PER
PERSON



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

CADILLAC PACKAGE

\$225 PER
PERSON

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

CHIAVARI CHAIRS

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



\$280 PER
PERSON

ACADIA PACKAGE

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

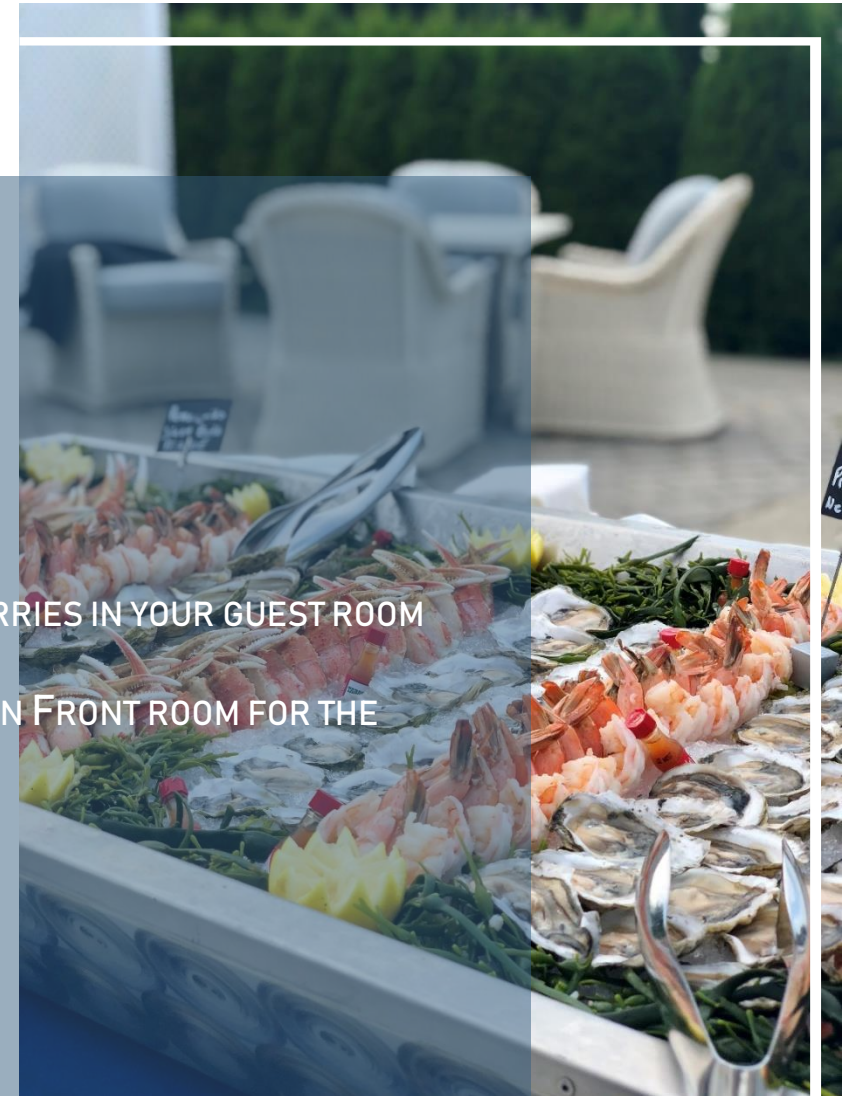
DANCE FLOOR

CUSTOM WEDDING CAKE

CHAMPAGNE AND STRAWBERRIES IN YOUR GUEST ROOM

TWO NIGHT STAY IN AN OCEAN FRONT ROOM FOR THE
NEWLYWEDS

GROOMS READY ROOM



ALL PRICES ARE SUBJECT TO A 20% TAXABLE SERVICE CHARGE AND APPLICABLE MAINE STATE 8% TAX

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

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



PASSED

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

CHEFS CHOICE OF SORBET. INCLUDED WITH ACADIA PACKAGE...AVAILABLE TO UPGRADE IN ALL OTHER PACKAGES

ENTREES

ALL SERVED WITH SEASONAL VEGETABLE

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

*CHOOSE TWO
PROTEINS & ONE
VEGETARIAN*



ENTREES

ALL SERVED WITH
SEASONAL VEGETABLES

PAN ROASTED SALMON

ROSTI POTATO, CHARDONNAY BUTTER, CONFIT TOMATO JAM

ACADIAN SURF & TURF

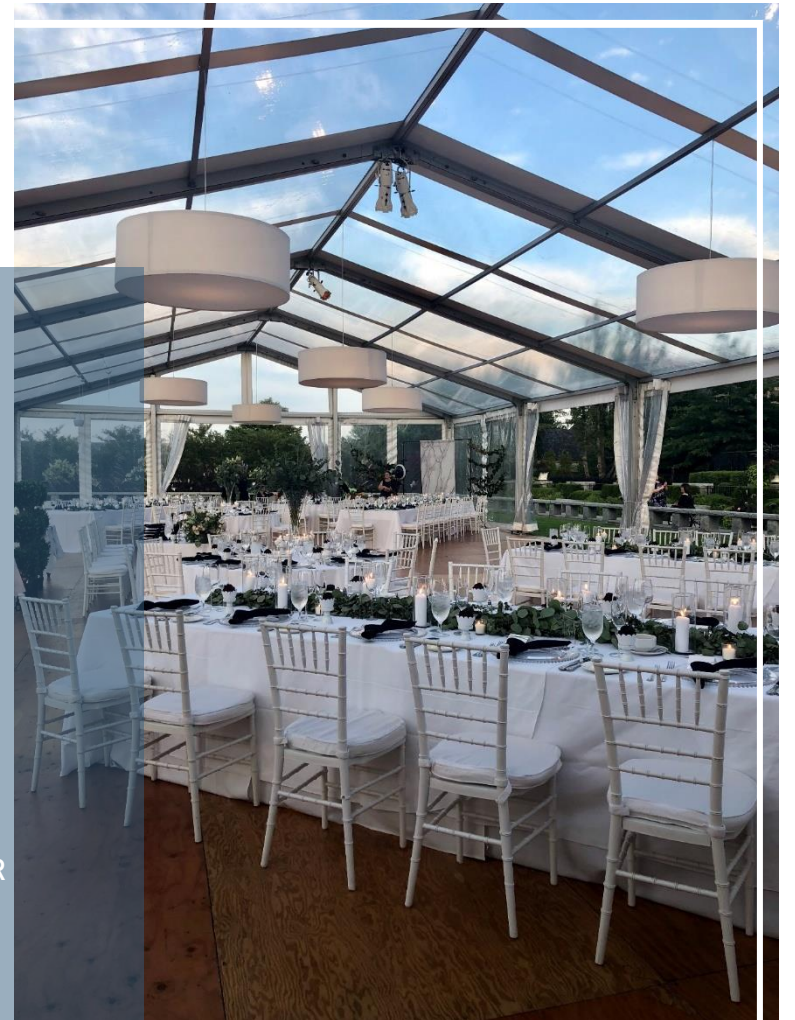
PETIT FILET MIGNON AND BUTTER POACHED MAINE LOBSTER, POTATO PUREE, VEAL GLACE, LOBSTER BUTTER

STUFFED ACORN SQUASH

TOASTED ANCIENT GRAINS, WILD MUSHROOMS, MATIGNON VEGETABLES, BUTTERNUT BROTH, TOASTED PUMPKIN SEEDS, AND PUMPKIN OIL

GRILLED STUFFED PORTOBELLO

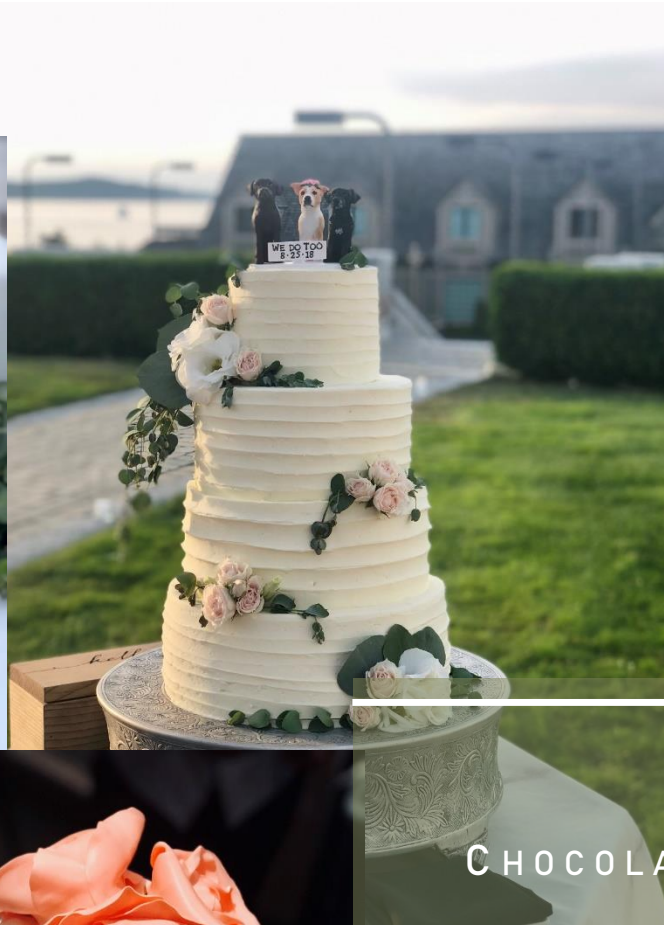
LOCAL GOAT CHEESE, ROASTED PETIT VEGETABLES, ROASTED ANCIENT GRAINS, ROASTED PEPPER BUTTER



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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

HOUSE MADE JAM

FRESH BERRIES

CHOCOLATE MOUSSE

CEREMONY

ON-SITE WEDDING CEREMONY

\$1,100

WHITE CEREMONY CHAIRS
INFUSED WATER STATION

*GUARANTEED BACK-UP INDOOR SPACE IN THE EVENT
OF RAIN*



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

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ENHANCEMENTS

SERVED APPETIZER-TIER ONE
\$8 PER GUEST

PORTOBELLO TERRINE, CHEVRE, MACHE, BALSAMIC
CRÈME, BRIOCHE TOAST

LOCAL MAINE SHRIMP & 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



ADDITIONAL ENHANCEMENTS

S'MORES STATION

GRAHAM CRACKERS, MARSHMALLOWS, ASSORTMENT OF CHOCOLATES
\$8 PER PERSON

DESSERT STATION

ASSORTED HOUSE MADE MINI DESSERTS
\$6 PER PERSON

ICE SCULPTURE

\$350+ PER ITEM

ICED SHELLFISH DISPLAY

ONE HOUR DISPLAY

ICED EAST COAST OYSTERS, ALASKAN CRAB CLAWS, COLD WATER JUMBO SHRIMP- ADD LOBSTER TAILS FOR MARKET PRICE

\$28 PER GUEST, PER HOUR

HAND CRAFTED CHEESE- CHEF ATTENDED

VARIETY OF HAND CRAFTED 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



BEVERAGES

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

DOMESTIC BEER

SHIPYARD ISLAND TIME SESSION IPA
BUD LIGHT

IMPORTED & CRAFT BEER

HEINEKEN
CORONA
CORONA LIGHT
SAM ADAMS LAGER
BAXTER MAINE LAGER
BAR HARBOR REAL ALE

ADDITIONAL BARTENDER \$300

ADDITIONAL BAR \$500



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