

MAINE'S LAKESIDE HAVEN

Lakeside Location

Our Inn is literally just a few feet from the water. We are proud to have been selected as one of the "Top Five Locations To Have a Wedding in New England" www.perfectoutdoorweddings.com . We have an extensive lawn and shoreline that provides a unique setting for your wedding. During your reception, your guests can linger outside truly enjoying the best view Maine has to offer. We can even set-up an outdoor cocktail hour to maximize your guests' experience.

Banquet Facilities

Our 1600 sq ft lakeside banquet room can comfortably seat 150 people. With three walls of windows it's like being outdoors with air-conditioning! There is a connected 1000 sq ft dance floor with it's own bar set-up so you can dance the night away. Rental includes all setup, cleanup, table linens and bar setup.

Food

We offer both plated and buffet service customized to meet your needs. From our formal dinners, to cookouts or lobster bakes, all our menu items are prepared on-site by our house chefs. We utilize as many local ingredients as possible to assure the freshest quality and superb taste.

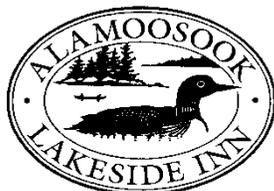
Beverage

Our bar is located on one side of the dance floor. We can set-up an additional beer and wine station on our deck for outdoor cocktail parties. We can do a cash bar, a hosted bar or a combination of approaches. We'll also be happy to work with you to select table wines for dinner service. (We do need to provide any alcohol in the room for legal reasons.)

Photo Albums

You may want to look through the wedding album section on our website alamoosooklakesideinn.com . We also post pictures of recent wedding on our Facebook page www.Facebook.com/AlamoosookLakesideInn .

We would love to help you make your wedding day memorable. We are happy to share reviews from our brides at www.weddingwire.com/AlamoosookLakesideInn . We have also received the 2015 Weddingwire's Couples' Choice award. If you have any questions or would like to schedule a tour just give us a call at 207-469-6393 or contact us at info@alamoosooklakesideinn.com .



WEDDING PACKAGE DETAILS

Ceremony

Facility usage fee: \$650 (requires booking your reception as well)

The wedding ceremony portion of your event includes the following:

- Wedding rehearsal before the ceremony
- On-site wedding coordinator to assist in your planning
- Ready and attentive staff to help your event go smoothly
- Use of the lakeside grounds and facility. This includes the dining room, lobby, lawn and garden areas.
- White wedding platform and lattice plant stands
- First 50 white folding chairs (additional chairs \$3.50 each)
- Sound system with indoor and outdoor speakers
- Outdoor setup and take down completed by staff

Optional Wedding Trellis.....\$50

Reception (cocktail hour, dinner and dancing)

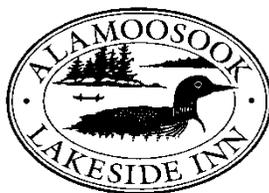
Facility Usage Fee: \$375/hour

The reception portion of your event includes the following:

- We only book one event per day! This provides flexible scheduling which means your event can start any time of day and it can last until 8PM (Event may last until 11PM if all guest rooms are booked as part of your banquet contract).
- Dining room table arrangement with skirting of head table, gift table and cake table
- Time available on day of event to decorate at no additional charge.
- Placing of wedding favors, lighting of candles done by staff
- Use of the grounds and facility. This includes the dining room which seats up to 150 guests, 1000 sq. ft. dance floor with DJ or band space, bar area, lawn and gardens.
- Bartender and free indoor bar setup.
- On-site catering (food is extra cost) – outside food service can not be accommodated
- Full waitstaff and wedding coordinator.
- China, silverware, white table cloths and choice of napkin colors
- Cake-cutting and serving
- Guest rooms - If all 6 rooms are rented as part of the banquet contract, there is a 10% discount on room rates
- Discounted facility fees for rehearsal dinners

Extras (Additional Fees Apply)

Dinning chair covers\$3.00 each
Decorating Service: 2 Person Crew (decorations not provided).....\$60/hour



HORS D'OEUVRE SELECTIONS

Platters include 25 pieces unless otherwise noted

Seafood and Meats

Maine Crab Cakes with Remoulade	\$64.00
Maine Sea Scallops Wrapped in Bacon w/ maple glaze	\$65.00
Shrimp Cocktail	\$60.00
Poached Salmon with Horseradish and Dill Sauce	Market Price
Crab Stuffed Mushrooms	\$55.00
Chicken Wings – Spicy or Teriyaki	\$35.00
Meatballs – Swedish, BBQ or Sweet and Sour	\$35.00
Antipasto Plate – Imported Salamis and Cheeses with Roasted Pepper Salad	\$52.00

Vegetarian

Fresh Fruit Platter (serves 25)	\$60.00
Fresh Vegetables with dip (serves 25)	\$55.00
Imported and Domestic Cheese Plate (serves 25)	\$65.00
Hummus with Pita Crisps	\$38.00
Spanakopita – Individual Greek Spinach Pies	\$55.00
Parmesan Stuffed Mushrooms	\$43.00
Bruschetta w/ Crostini	\$35.00
Baked Brie with Pesto in Puff Pastry	\$40.00
Chocolate Dipped Strawberries	\$48.00
Chocolate Dipping Fountain (does not include dipping items)	\$90.00

All food and beverage service is subject to 8% sales tax and 19% gratuity
(Prices effective 7/14- guaranteed for 6 months)

Alamoosook Lakeside Inn, Orland Maine, 207-469-6393 or Toll-free 1-866-459-6393
www.alamoosooklakesideinn.com ; info@alamoosooklakesideinn.com



PLATED ENTREES

Plated service is available for groups of up to 100 people
Any entree can be served buffet style for larger groups

Broiled Haddock Florentine: *with Parmesan & Rosemary Seasoned Crumbs. Served in a Pool of Pernod infused Mornay Sauce with Chef's Choice Starch and Hot Garden Vegetable. - \$28.50*

Herb Crusted Salmon & Citrus Beurre Blanc: *Pan Seared with an array of Fresh Locally Grown Herbs and Served with a Creamy White Wine, Essence of Citrus & Shallot Reduction. Served with Chef's Choice Starch and Hot Garden Vegetable- \$29.50*

Baked Stuffed Pork Loin: *Slow Roasted with a Wild and Domestic Mushroom Demi-glaze, Served with Chef's Choice Starch and Hot Garden Vegetable. - \$23.95*

Tenderloin Forestiere: *Pan Seared Medallion of Beef Tenderloin with Mushrooms, Shallots, Red Wine and Demi Glaze. Served with Chef's Choice Starch and Hot Garden Vegetable. - \$31.50*

Chicken Saltimbocca: *Breast of Chicken sautéed with Prosciutto, Fresh Sage & Marsala Wine. Served with Chef's Choice Starch and Hot Garden Vegetable. - \$24.95*

Chicken Cordon Bleu: *A Breaded Breast of Chicken Rolled with Ham and Swiss Cheese. Served in a Pool of Mornay Sauce. Served with Chef's Choice Starch and Vegetable - \$24.95*

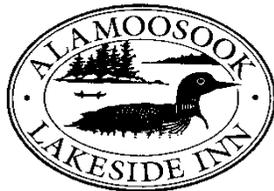
Portobello Mushroom Napoleon: *Baked Layers of Portobello Mushroom Roasted Bell Peppers, Egg Plant & Mozzarella Cheese. Finished with Sun Dried Tomato & Basil Pesto. Served with Parmesan & Basil Polenta and Garlic Bread. - \$21.50*

Vegetable Primavera: *Selection of Fresh Vegetables Sautéed & Tossed with Pasta and Cheeses - \$19.95*

All entrees are served with a fresh garden salad & fresh baked bread

Minimum group size is 10 people. Groups over 20 may select up to two different entrees.
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ALAMOOSOOK BUFFET

(Minimum group size - 25 people)

Buffet Includes

Fresh Baked Bread
Choice of Garden Salad or Caesar Salad
Hot Garden Vegetable
Choice of Starch (mashed potatoes, garlic roasted potatoes, rice pilaf)
Pasta Salad
Relish Tray

Entrée Selections

Select one of the following

Chicken and Broccoli Alfredo
Chicken Piccata,
Chicken Marsala,
Parmesan Crusted Haddock with Pesto
Baked Stuffed Haddock
Seafood Mornay

Select one of the following

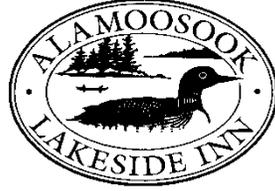
Fettuccine Alfredo
Vegetarian Lasagna
Old Fashion Macaroni and Cheese

Buffet also includes hand-carved fruited glazed ham

Coffee and an Assortment of Teas are Included

\$31.95 per person

All food and beverage service is subject to 8% sales tax and 19% gratuity
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ULTIMATE FEAST

(Minimum group size - 30 people)

Buffet Includes

Fresh Baked Bread
Relish Tray
Garden Salad or Caesar Salad
Potato Salad
Pasta Salad
Hot Garden Vegetable
Choice of Starch (mashed potatoes, garlic roasted potatoes, rice pilaf)

Entrée Selections

Select one of the following

Chicken Marsala
Port Stuffed Chicken
Chicken Piccata
Stuffed Pork Loin

Select one of the following:

Parmesan Crusted Haddock with Pesto
Seafood Mornay
Seafood Newburg

Select one of the following:

Vegetable Primavera
Fettuccine Alfredo
Stuffed Shells with Marinara Sauce

Buffet also includes

Hand-Carved Oven Roasted Sirloin
Coffee and an Assortment of Teas are Included

\$38.95 per person

All food and beverage service is subject to 8% sales tax and 19% gratuity
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BEVERAGE SERVICE

Bar Service

We provide a professional bar tender and full bar set up at no charge for all weddings, no matter the size. For non-wedding events, there a \$100 fee for bar set up.

Beer \$4.00 – \$4.50 Wine- \$6.00 Mixed Drinks: From \$5.75 Soda- \$1.25

If you would like to special order wine by the bottle we will be happy to work with you to select a wine to complement both your menu and budget.

Table-side wine service ----- \$60
Outdoor beer and wine bar set up ----- \$100

Additional Beverages

Choice of Champagne or Sparkling Cider for Toasting-----\$3.00/glass
Punch-----\$25/bowl

Policies

The Alamoosook Lakeside Inn's liquor license prohibits guests from bringing in alcohol of any type during a function. Alcoholic beverages may only be consumed in specified areas of the property (dining room, dance floor, lakeside lawn). Minors may not be served alcohol and our bartenders may require proof of age prior to serving an individual. Our bartenders have been instructed to refuse service to any individual who is visibly intoxicated. Any violation of these policies may result in the termination of the event with no refund.

ALAMOOSOOK LAKESIDE INN BANQUET CONTRACT

Today's Date _____ Deposit Required _____

Contact Information

Organization _____ Phone (day) _____ evening _____

Contact Person _____ E-Mail _____

Address _____

Event Information

Type of Event _____ Date _____

Expected Number of Guests _____ Time _____

Guidelines

- A single individual should be designated as the contact person for planning and billing purposes.
- Reservations must be secured with a non-refundable deposit. The deposit must be received within one week of the reservation. Any event services added after the initial contract (rooms, additional events etc.) will be covered under this contract and bound by the deposit.
- All facility fees are guaranteed at time of booking.
- Items including ceremony chairs, and banquet chair covers, if used, must be provided by the Inn.
- One month prior to the event, planning decisions, including menu selections, should be made. Based on these plans, an estimate of the cost will be prepared. For estimates of \$2,500 or more, 50% of the estimate will be due at this time.
- One week (7 days) prior to the event, a final attendance number needs to be provided. An interim-final bill will be prepared at this time. The bill is due upon receipt. Any additional charges, such as beverage service, are due the day of the event. (Note: Attendance numbers should be as accurate as possible. Your bill is based on this number and cannot be reduced for cancellations).
- The maximum indoor capacity for any function is 150 people.
- No food (except specialty cakes) may be brought into the Inn without prior approval. Banquet guests may not bring their own alcoholic beverages. Alcoholic beverages may only be consumed in designated areas of the Inn.
- Children must be accompanied and supervised by an adult at all times
- Decorating, the day of the event, is allowed with the exception of confetti, bubbles in-doors, open-flame candles and anything requiring the use of nails, tacks or tape. All decorations must be promptly removed at the end of the event.
- No fireworks of any kind may be used on the Inn's property.
- Events which include renting all six guest rooms will receive a 10% discount on the guest room rate if the rooms are part of the banquet contract. All guest rooms are subject to applicable cancellation policies. Events which do not include renting all guest rooms as part of the contract must conclude no later than 8:00 PM.
- Outside of the event hours, the Inn and grounds are reserved exclusively for registered Inn guests.

The renter hereby agrees to abide by the above guidelines. Further, the renter agrees to accept full responsibility for the facilities reserved for their use and agrees to pay for any and all damages or losses caused by them or their guests. **A \$100 cleaning fee will be assessed if banquet/room guests smoke in any indoor space.**

The Inn will provide the services that have been agreed to in a timely fashion. This includes immaculate facilities, meal service at the scheduled time, and any special requirements agreed to previously. We make it our policy to do everything possible to ensure that you and your guests have a memorable time at the Alamoosook Lakeside Inn.

Renter Signature _____ Date _____

Inn Representative Signature _____ Date _____