



PERFECTLY  
*Paired*  
M E N U S

## Penobscot Bay Package

THE PENOBSCOT BAY WEDDING PACKAGE INCLUDES:

A One-Hour Cocktail Reception With Three Hors D'oeuvres and One Display Station

Five-Hour Open Bar With Premium Brands

Elegant Three Course Dinner

Hand-Crafted Wedding Cake or Mini Dessert Bar

Champagne Toast

Floor Length White Table Linen, Chair Covers, or White Garden Chairs

Complimentary Guest Room for Newlyweds for the Night of the Wedding

Farewell Continental Breakfast for Guests

**\$185 per guest\***

*Final Pricing will be Reflected in Final Choices*

## Breakwater Lighthouse Package

THE BREAKWATER LIGHTHOUSE WEDDING PACKAGE INCLUDES:

A One-Hour Cocktail Reception with Four Hors D'oeuvres and One Display Station

Five-Hour Open Bar With Premium Brands

Gourmet Three Course Dinner

Hand-Crafted Wedding Cake or Mini Dessert Bar

Champagne Toast

Floor Length White Table Linen, Chair Covers, or White Garden Chairs

Complimentary Guest Room for Newlyweds for the Night of the Wedding

Farewell Brunch for Guests

**\$225 per guest\***

*Final Pricing will be Reflected in Final Choices*

**\*Maine State Tax Disclosure** A Maine state 8% tax will be added to all prices.

**\*Banquet Charge Disclosure** An Administrative Charge of 20% will be added for the administration of your event and it will be retained by the Resort. The administrative charge is not a gratuity or tip and it will not be distributed to the Resort employees. All function room, food and beverage, related services, and administrative charges are subject to applicable taxes in effect on the date(s) of the function(s). In the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees as directed by you. Tips are not subject to sales tax.

## *The Diamond Package*

### THE DIAMOND WEDDING PACKAGE INCLUDES:

A One-Hour Cocktail Reception With Six Hors D'oeuvres and Two Display Stations

Five-Hour Open Bar With Ultimate Brands

Gourmet Three Course Dinner

Gourmet Wedding Cake or Mini Dessert Bar

Champagne Toast

Custom Linens, Napkins, and Custom Chairs for the Reception

Complimentary Two Night Guest Room for the Newlyweds

Farewell Brunch for Guests With Bloody Mary and Mimosa Bar

Massage for Two In Spa for Newlyweds

**\$275 per guest\***

*Final Pricing will be Reflected in Final Choices*

## *Hors D'oeuvres Selections*

### PASSED HORS D'OEUVRES

Beef Short Rib With Bacon Skewers

Bite-Size Chicken Cordon Bleu

Brandied Wild Mushroom Tarts

Coconut Shrimp

Crisp Brie and Raspberry Phyllo Stars

Fruit and Cheese Tart

Lobster Salad Tartlets

Lobster and Crab Wontons

Mini Chicken Wellingtons

Petite Fresh Fruit Kebabs

Shiitake and Leek Spring Rolls

Spanakopita

Scallops Wrapped in Bacon

Spinach and Artichoke Crisps

Truffle and Wild Mushrooms Arancini

Tenderloin and Horseradish Crostini

Thai Chicken and Cashew Spring Rolls

Vegetable Spring Rolls

## STATIONED HORS D'OEUVRES DISPLAYS

### **Chilled Shrimp Cocktail**

With Halfed Lemons and Cocktail Sauce

### **Artisan Cheese**

Assorted Local and Farm Stand Cheeses, Toasted and Candied Nuts, Fig Jam, Assorted Crackers, Dried and Fresh Fruits

### **Antipasto Platter**

Marinated Artichoke Hearts, Grilled Zucchini, Spicy Coppa, Fennel Salami, Mozzarella, Italian Peppers, Country Olives, Roasted Red Peppers, Evoo, Aged Balsamic

### **Seasonal Fruit Display**

Summer Melon, Handpicked Berries, Seasonal Fruits, Yogurt Dip

### **Crudités**

Locally Sourced Farm Vegetables, Served With Ranch Dip And Hummus

## *Starters*

(CHOOSE ONE OPTION)

### **Samoset Spinach Salad**

Tender Spinach, Bacon, Red Onion, Shiitake Mushrooms, Macadamia Nuts, Sherry-Smoked Bacon Vinaigrette

### **Tomato & Sweet Basil Salad**

Hour-Made Sliced Mozzarella & Balsamic EVOO Drizzle, Served With Garlic Crostini

### **Tuscan Salad**

Field Greens, Gorgonzola Cheese, Pine Nuts & Roasted Red Peppers, Drizzled With Reduced Balsamic Vinegar

### **Baby Mesclun Greens**

Fresh Garden Vegetables, Citrus Champagne Dressing

## Package Entrees

### PENOBSCOT BAY & BREAKWATER LIGHTHOUSE PACKAGE ENTREES (CHOOSE THREE OPTIONS)

**Breast of Chicken Forestiere**

Aromatic Herbs Laced With Lightly Roasted Garlic Cream Reduction

**Roasted Center Cut Pork Loin**

Served With Pommery Mustard Cream Sauce

**New England Style Haddock**

Traditionally Basted in a Light Egg Wash Then Boiled to Perfection, Drizzled With Lemon Beurre-Blanc, Stem Artichoke Heart

**Slow Braised Short Rib**

With Pancetta and Wild Mushrooms

**Petit Filet**

With Brandy Green Peppercorn Sauce

**Pan Roasted Atlantic Salmon**

Finished With a Lightly Roasted Red Pepper and Shallot Butter

**Porcini & Shiitake Mushroom Strudel**

Phyllo Wrapped Julienne Vegetables, Wild Mushrooms, Caramelized Leeks, Oven Roasted Tomatoes & Red Peppers

### DIAMOND PACKAGE ENTREES (CHOOSE THREE OPTIONS)

**Petit Filet Mignon with Grilled Lobster Tail**

Grilled Tenderloin Medallion Served With a Herbed Butter Basted Lobster Tail, Roasted Fingerling Potatoes & Broccolini

**Grilled Lamb Chops**

Rosemary & Garlic Marinated Triple Lamb Chop With Maple Mustard Demi-Glace, Garlic Mash Potatoes, & Asparagus Bundle

**Farm Raised Chicken**

Local Statler Breast of Chicken With Wild Mushroom Truffle Glaze, Grilled Vegetable Medley, Grape Tomato Red Pepper Relish & Long Grain Rice

**Maine Deep Sea Scallops & Local Halibut**

Pan Seared Scallops and Halibut With Lobster Risotto, Roasted Tomato Pesto, Hand Peeled Baby Carrots and Broccolini

# Beverages

## PREMIUM BRANDS

Cruzan Rum  
Dewar's  
Jim Beam Bourbon  
Tito's  
Canadian Club Whiskey  
Bombay  
Sauza Blue Silver Tequila

## TOP SHELF BRANDS

Bacardi  
Dewar's  
Makers Mark  
Ketel One  
Jack Daniel's  
Hendricks Gin  
Jose Cuervo Gold Tequila

## ULTIMATE BRANDS

Bacardi  
Johnny Walker Red Scotch  
Knob Creek Bourbon  
Bulleit Rye  
Grey Goose  
Bombay Sapphire

*Liquor brands will vary seasonally and are subject to change at the discretion of the resort. The lists are a general representation of the brands and tier options that will be available. Our catering team will be able to provide you with the most up-to-date list of liquor brands available for your wedding date.*

# *The Fine Print*

## GUARANTEE POLICY

Meal guarantees are the minimum number to be provided and charged to the group. Meal guarantees are required ten business days (or two weeks) prior to the scheduled function. The two-week notice does not include Saturday and Sunday. If no guarantee is provided, the original estimate or the actual number served, whichever is greater, will be the number for which you will be charged. Should the number in your party change considerably, we reserve the right to move your group to a more appropriately sized room or location. Although Samoset Resort does not set time limits on ballroom wedding events, we do not allow for more than five hours total of bar service.

## LIQUOR POLICY

Samoset Resort reserves the right to refuse alcohol to any party in accordance with Maine State laws. Five (5) hours maximum bar service for all wedding receptions.

## PRICING

All food and beverage functions are subject to a 20% service charge and prevailing Maine State tax. Prices are subject to change. Audiovisual equipment set up is subject to a 20% service charge.

## BOOKING FEE & BOOKING POLICY

A non-refundable booking fee of \$5,000.00 is due with signed contract. Rental of a tent is separate and booked through a recommended outside vendor.

## MISCELLANEOUS

Prior approval is required to affix materials to the walls, floors, or ceilings. In the event this is done without authorization, any damages will be assessed and charged. Cancellations must be received 120 days prior to the scheduled event. Upon request, extra staff will be charged at a rate of \$50 per server, per hour. Additional bar set-ups are available at \$60 per bar. Samoset Resort does not assume responsibility for personal property left in guestrooms, tent, or in ballrooms. The decisions to move an outdoor function to an inside location due to inclement weather will be made ten hours prior to the scheduled function. We will make every attempt to consult with the in-house contact; however, we reserve the right to make the final decision.