



Village by the Sea Maine's Wedding Place

All Wedding Packages Include

- ♥ Maine Ballroom (up to 5 hours)
- ♥ Professional On-Site Coordinator
- ♥ Superior Plated or Buffet Dinner Choices
- ♥ China & Flatware
- ♥ White Wooden Chiavari Chairs
- ♥ White, Cream, or Black Standard Linen (tablecloth, overlay, napkin)
- ♥ Wedding Cake & Cake Cutting Service
- ♥ Coffee & Tea Service
- ♥ Deluxe Hotel Suite for Wedding Couple the Night of the Reception

For Always Package

\$99 per person

- ♥ Two Reception Displays
- ♥ Choice of Three Passed Hors D'oeuvres
- ♥ Champagne Toast
- ♥ Choice of Salad
- ♥ Choice of Two Plated or Buffet Entrées
- ♥ Choice of Vegetable
- ♥ Choice of Starch

Forever Package

\$129 per person

- ♥ Three Reception Displays
- ♥ Choice of Four Passed Hors D'oeuvres
- ♥ Champagne Toast with Seasonal Fruit
- ♥ Choice of Soup
- ♥ Choice of Premium Salad
- ♥ Choice of Two Plated or Buffet Entrées
- ♥ Choice of Vegetable
- ♥ Choice of Starch
- ♥ Colored Napkins
- ♥ Colored Up lighting
- ♥ One Night Accommodations on your first anniversary

For Eternity Package

\$149 per person

- ♥ On-Site Ceremony Included
- ♥ Three Reception Displays
- ♥ Choice of Five Passed Hors D'oeuvres
- ♥ Choice of Champagne or Prosecco Toast with seasonal fruit
- ♥ Choice of Soup
- ♥ Choice of Premium Salad
- ♥ Choice of Dual Entree OR Two Premium Plated or Buffet Entrees OR Choice of One Buffet Entrée and One Carving Station
- ♥ Choice of Vegetable
- ♥ Choice of Starch
- ♥ Choice of Two Upgraded Linen Options (sashes, napkins, table runners, or overlays)
- ♥ Choice of upgraded cocktail hour linen
- ♥ Colored Up lighting
- ♥ Bathroom Baskets
- ♥ Additional night for the wedding couple on the wedding weekend
- ♥ Two night accommodations with the deluxe dining package on your first anniversary

All food and beverage services are subject to current Maine State tax plus a 23% service charge
Village by the Sea ♥ 1373 Post Road ♥ P.O. Box 1107 ♥ Wells, Maine 04090 ♥ Ph: 207-646-1100
♥ Fax 207-646-1401 ♥ Reservations 800-444-8862 ♥ www.vbts.com ♥ events@vbts.com

For Always Package

\$99 per person

Reception Displays

Imported & Domestic Cheese with Fresh Fruit
Seasonal Crudité with Roasted Vegetable Hummus

Passed Hors D'oeuvres (please select three)

Cold

- ♥ Vegetarian Summer Rolls, Basil, Mint, Hoisin Ginger Sauce
- ♥ Mozzarella, Cucumber, Tomato, Pesto Skewers
- ♥ Roasted Asparagus, Blue Cheese, Prosciutto
- ♥ Pesto Cream Cheese, Sun-Dried Tomato Tartelette

Hot

- ♥ Crispy Crab Cakes, Lemon Aioli
- ♥ Bake Brie Puffs with Raspberry
- ♥ Spanakopita, Spinach and Feta in Phyllo
- ♥ Spinach Stuffed Mushrooms, Parmesan
- ♥ Lemongrass Beef Satay, Mustard Soy Dipping
- ♥ Coconut Chicken, Spicy Peanut Sauce
- ♥ Thai Chicken Satay, Curry Lime Dipping

Choice of Salad (please select one)

Choice of Garden Salad or Classic Caesar Salad
(Upgrade to Signature House salad for \$2 per person)

Entrees

(Please select one Dual Entrée OR two plated guest choice entrees OR two buffet entrees)

Dual Entrée (4oz portion of two entrees on the same plate, every guest receives the same meal)

Surf & Turf (Marinated Flank Steak and Citrus Rock Shrimp)**

Any Beef & Any Chicken Entrée from below

Any Beef & Any Fish Entrée from below

Any Chicken Entrée from below & Any Fish Entrée from below

Guest Choice Plated & Buffet Entrees

Penne Pasta, Spinach, Roasted Garlic, Basil, Mama Rosa Sauce

Herb Roasted Garlic and Peppered Chicken, Thyme Jus

Parmesan Herb Encrusted Chicken, Lemon Caper Sauce

Seared Salmon Lemon Dill Butter

New England style Haddock, buttered Ritz crumbs, Lemon Beurre Blanc

Hoisin Glazed Pork Tenderloin, Shitake Mushroom Sauce

Rosemary and Garlic Marinated Flank Steak with Wild Mushroom Sauce

Choice of Vegetable (please select one)

Herb Roasted Seasonal Vegetables

Asparagus

Green Bean Almondine

Choice of Starch (please select one)

Roasted Garlic Whipped Potato

Roasted Red Bliss Potatoes with Rosemary & Garlic

Chef Special Asian Fried Rice

Wild Rice Pilaf

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Forever Package

\$129 per person

Reception Displays

Imported & Domestic Cheese with Fresh Fruit
Seasonal Crudit  with Roasted Vegetable Hummus
Spinach & Artichoke Dip with Pita Chips

Passed Hors D'oeuvres (please select four)

Cold

- ♥ Mini Buffalo Mozzarella, Cherry Tomato, and Pesto
- ♥ Fresh Vegetable Spring Rolls, Mint, Basil, Soy Chili Sauce
- ♥ Pesto Cream Cheese, Sun-Dried Tomato Tartelette
- ♥ Beef Tenderloin Wrapped Asparagus and Boursin
- ♥ Grilled Thai Pesto Shrimp or Traditional Shrimp Cocktail, Cocktail Sauce
- ♥ Spicy Tuna Roll, Wasabi Soy

Hot

- ♥ Chili Lime Grilled Shrimp
- ♥ Mini Crab Cake, Lemon Aioli
- ♥ Portabella Mushroom, Spinach, Parmesan in a Crispy Phyllo Cup
- ♥ Mini Reuben, Pomarary Mustard
- ♥ Tamarind Chicken Satay, Spicy Peanut Sauce
- ♥ Hibachi Beef Brochette, Ying Yang Dipping

Choice of Soup (please select one)

Creamy Roasted Tomato Basil Soup, Spiced Watermelon Chilled Gazpacho, or New England Style Haddock Chowder (served with Crostini)

Choice of Salad (please select one)

Choice of Garden Salad, Classic Caesar Salad, or Signature House Salad topped with Blueberries, Feta Cheese and Blueberry Vinaigrette

Entrees

(Please select one Dual Entr e OR two plated guest choice entrees OR two buffet entrees)

Dual Entr e (4oz portion of two entrees on the same plate, every guest receives the same meal)

Surf & Turf (Marinated New York Strip Steak and Citrus Rock Shrimp)**

Any Beef & Any Chicken Entr e from below

Any Beef & Any Fish Entr e from below

Any Chicken Entr e from below & Any Fish Entr e from below

Guest Choice Plated & Buffet Entrees

Marinated New York Steak, Mushroom Sauce

Filet Mignon Port Wine

Parmesan and Herb Encrusted Chicken Breast, Lemon Caper

Atlantic Seared Salmon Lemon Dill Butter

New England Style Roasted Haddock, Lemon Dill Butter

Chicken Picatta

Choice of Vegetable (Please select one)

Herb Roasted Seasonal Vegetables
Roasted Seasonal Root Vegetables with Fresh Herbs (Fall Season Only)
Green Bean Almondine
Balsamic Asparagus

Choice of Starch (please select one)

Three Cheese Potato Gratin
Roasted Red Bliss Potatoes with Rosemary & Garlic
Chef Special Seasonal Fried Rice
Wild Mushroom Risotto
Wild Rice Pilaf

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For Eternity Package

\$149 per person

Reception Displays

Seasonal Crudit  with Roasted Vegetable Hummus
Domestic & Imported Cheese Display, Berries, Crackers, Crostini
Spinach & Artichoke Dip with Pita Chips

Passed Hors D'oeuvres (please select five)

Cold

- ♥ Coastal Shrimp Cocktail
- ♥ Lobster Martinis
- ♥ Roasted Asparagus in Prosciutto
- ♥ Spicy Tuna Roll,
- ♥ California Roll, Wasabi Soy
- ♥ Ahi Tuna Poke Hawaiian Style in a Crispy Cup
- ♥ Vegetarian Summer Spring Roll

Hot

- ♥ Seared Jumbo Scallops, Mango Lime Dipping Sauce
- ♥ Lobster Bisque Shooters
- ♥ Lemongrass Chicken Dumplings
- ♥ Chicken Satay with an Asian Dipping Sauce
- ♥ Beef Wellington
- ♥ Maple Glazed Bacon Wrapped Scallops
- ♥ Gorgonzola Risotto Cake with Beef Tenderloin
- ♥ Crisp Mini Crab Cake, Citrus Aioli

Choice of Soup (please select one)

New England Clam Chowder, Sherry Lobster Bisque or Spiced Watermelon Chilled Gazpacho

Choice of Salad (please select one)

Choice of Garden Salad, Classic Caesar Salad, or Signature House Salad topped with Blueberries, Feta Cheese and Blueberry Vinaigrette

Entrees

(Please select one Dual Entr e OR two plated guest choice entrees OR two buffet entrees OR one buffet entr e and one carving station)

Dual Entr e (4oz portion of two entrees on the same plate, every guest receives the same meal)

Surf & Turf (Filet Mignon and Butter Braised Lobster Tail)**

Filet Mignon Port Wine & Any Chicken Entr e from below

Filet Mignon & Any Fish Entr e from below

Any Chicken Entr e from below & Any Fish Entr e from below

Guest Choice Plated & Buffet Entrees

Roasted Chicken Breast Serrano Ham, Mushroom Ragout

1.25lb Lobster (price subject to change based on market price) – not available on buffet

Marinated New York Steak, Mushroom Sauce

Filet Mignon Port Wine – not available on buffet

Parmesan and Herb Encrusted Chicken Breast, Lemon Caper Sauce

Atlantic Seared Salmon topped with Citrus Rock Shrimp

New England Style Roasted Haddock, Buerre Blanc

Chicken Picatta in a Lemon White Wine Sauce with Capers garnished with Fresh Tomato Tapenade

Penne Pasta, Spinach, Roasted Garlic, Basil, Mama Rosa Sauce

Herb Roasted Garlic and Peppered Chicken, Thyme Jus

Parmesan Herb Encrusted Chicken, Lemon Caper Sauce

Seared Salmon Lemon Dill Butter

New England Style Haddock, Buttered Ritz Crumbs, Lemon Buerre Blanc

Hoisin Glazed Pork Tenderloin, Shitake Mushroom Sauce

Rose Mary Garlic Marinated Beef Tenderloin Tips au Jus with Wild Mushroom Sauce

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For Eternity Package Continued

Carving Station Entrees

Pommaray Mustard, Herb Rubbed Beef Tenderloin, Béarnaise Sauce & Horseradish Sour Cream
Roasted Garlic Lemon Turkey, Cranberry Chutney, Giblet Gravy
Rosemary Grain Mustard Prime Rib Roast Au Jus

Choice of Vegetable (please select one)

Herb Roasted Seasonal Vegetables
Roasted Seasonal Root Vegetables with Fresh Herbs (October through December)
Citrus Honey Glazed Carrots
Ratatouille
Green Beans Almondine
Asparagus with a Balsamic Glaze

Choice of Starch (please select one)

Three Cheese Potato Gratin
Truffle Whipped Potato
Roasted Red Bliss Potatoes with Rosemary & Garlic
Chef Special Seasonal Fried Rice
Wild Mushroom Risotto
Wild Rice Pilaf

** Based on market price