



Samoset Resort
220 Warrenton St. Rockport, ME 04856
T: 207-593-1534 • F: 207-594-0048

www.samoset.com

Breakfast

Breaks

Lunch

Reception

Dinner

Beverages

Audio Visual

Other Information



Banquet Menu

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A healthy breakfast is sure to get your meeting off to an early and great start.

All breakfasts include: Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, Premium Herbal Tea Selection

CONTINENTAL BREAKFAST

Rise and Shine

Choice of Fruit Breads, Coffee Cake, Muffins & Pastries

Classic

Fresh Fruit Juices
Sliced Seasonal Fruit
Freshly Baked Muffins & Breakfast Pastries
Fruit Preserves, Butter & Margarine

Breakfast Pastries

Fruit Preserves, Butter & Margarine

Breakwater

Fresh Fruit Juices
Sliced Seasonal Fruit
Individual Yogurts
Fresh Baked Breakfast Breads
Muffins & Bagels
Fruit Preserves, Butter
Margarine & Cream Cheese

BREAKFAST BUFFETS

Minimum of 25 guests

Four Diamond

Fresh Fruit Juices
Sliced Seasonal Fruit Display
Eggs Benedict
French Toast or Pancakes
Ham, Bacon or Sausage
Country Potatoes
Bagels & Cream Cheese
Muffins & Breakfast Pastries

Breakfast to Go

Bakery Muffin with Fruit Preserves
Granola Bars
Individual Fruit Cup
Orange Juice
Samoset Signature Water

Samoset

Fresh Fruit Juices
Sliced Seasonal Fruit Display
Western Style Scrambled Eggs with Cheddar Cheese, Onion & Peppers
French Toast or Pancakes
Ham, Bacon, or Sausage
Country Potatoes
Muffins & Breakfast Pastries

Bay Point

Fresh Fruit Juices
Sliced Seasonal Fruit Display
Scrambled Eggs
Country Potatoes
Ham, Bacon or Sausage
Muffins & Breakfast Pastries



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Take a break from working hard and enjoy a selection that will keep everybody energized.

FULL FEATURE BREAK

All Day Samoset Break

Minimum of 25 guests
Make your planning easier and try our All Day Break

Treat your guests to continuous refreshment. All breakfasts include:
Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee
Premium Herbal Tea Selection

Early Morning

Fresh Fruit Juices
Sliced Seasonal Fruit
Freshly Baked Muffins & Breakfast Pastries
Fruit Preserves, Butter & Margarine

Mid Morning

Sliced Seasonal Fruit

Mid Afternoon

Whole Fruit
Assorted Baked Cookies
Regular & Diet Soft Drinks
& Iced Tea

SAMOSSET BREAKS

Minimum of 25 guests

Rise and Shine

Choice of Fruit Breads, Coffee
Cake, Muffins & Pastries
Premium Herbal Tea Selection

7th Inning Stretch

Soft Jumbo Pretzels with Mustard
Crackerjacks
Honey Roasted Peanuts
Regular & Diet Soft Drinks

Chocoholics

Chocolate Chip Cookies
Brownies
Assorted Candy Bars
Milk & Chocolate Milk

Lighthouse

Whole Fresh Fruit
Fresh Baked Cookies
Regular & Diet Soft Drinks
& Iced Tea

Health Club

Granola Bars
Fresh Fruit Kabobs
Vegetable Crudités with
Assorted Dips
Iced Tea & Flavored Bottled Water



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After a morning of hard work, our lunches are a great way to share a midday break and discuss ideas.

LUNCH BUFFETS

Minimum of 25 guests

All Buffet Include:

Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee & Premium Herbal Tea Selection
Iced Tea Station

North End Deli

Tomato Mozzarella Salad
Create your own "Italian Sub"
Genoa Salami, Turkey & Capracolla
Provolone & American Cheese
Lettuce, Tomatoes, Onions, Peppers, Pickles & Condiments
Olive Oil & Vinegar
Italian Sub Rolls
Potato Chips
Assorted Biscotti

Treat your guest to fresh Lemonade and assorted Soda

Tuscany

Minestrone Soup
Tomato & Mozzarella Salad
Spinach Salad
Deep Dish Pizza
Chicken Primavera
Penne Pasta with Marinara Sauce & Garlic Bread
Tiramisu

Backyard Barbecue

Summer Salads
Charcoal Grilled Marinated Breasts of Chicken
Charcoal Grilled Hot Dogs & Hamburgers
Sliced Tomatoes, Pickles, Lettuce
Sliced Cheese Tray
Bulky Rolls
Potato Chips
Watermelon Platter

Rock Coast Deli

Chicken Noodle Soup
Tossed Salads & Samoset Caesar Salad
Platters of Deli Sliced Roast Beef & Turkey
Swiss & Cheddar Cheese Lettuce & Tomatoes
Condiments
Assorted Breads & Rolls
Potato Chips
Cookies & Pastry Bars

Downeast

Lobster Corn Chowder
Garden Salad
Chicken with Maine Shrimp Scampi
Marinated Flank Steak
Scallops Au Gratin
Roasted Red Potatoes, Seasonal Vegetable
Warm New England Fruit Cobbler



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PLATED LUNCHESES

Priced per guest

You may select one First Course, one Entrée and one Dessert for your event.

We are happy to accommodate guests with vegetarian requests or special dietary needs

All above Luncheons served with appropriate starch and seasonal vegetable, fresh baked rolls & butter rosettes, fresh Brewed Gourmet Bean Coffee, Decaffeinated Coffee & Premium Herbal Tea Selection Iced Tea

FIRST COURSE

Crisp Tossed Salad with Raspberry Vinaigrette
Seasonal Fruit Medley
Caesar Salad

ENTRÉES

Grilled Flat Iron Steak

Served with a Wild Mushroom Merlot Sauce

Stir Fry

Asian Vegetables Sautéed with our Chef's Soy Ginger Sauce and Finished Vegetarian Style or with Sliced Chicken Breast

Chicken Piccata

Flour & Egg Sautéed Chicken Breast Finished with Lemon Caper Beurre Blanc

Home Style Lasagna

Finished with Marinara Sauce, Vegetarian Style also available and Served with Garlic Bread

Baked Haddock

Fresh New England Baked Haddock with Lobster Sherry Cream Sauce

Chicken Samoset

Boursin Stuffed Chicken Breast Laced with Mushroom Vermouth Cream Sauce

Rosemary Grilled Chicken Salad

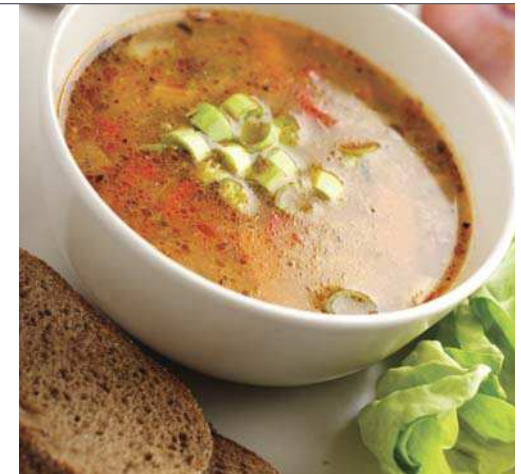
Vine Ripe Tomatoes, Fresh Mozzarella & Bermuda Onions, Topped with Toasted Pine Nuts & Basil Vinaigrette Served over Baby Spinach

Oven Roasted Salmon

Fresh Salmon Filet Served with Lemon Caper Sauce

DESSERT

German Chocolate Cake
Carrot Cake with Lemon Cream Cheese Frosting
Apple Strudel
Strawberry Cream Cake
Chocolate Mousse



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LUNCHES TO GO

Birdie

Grilled Marinated
Chicken Breast with Smoked
Gouda on Fresh Focaccia
Potato Chips
Fresh Seasonal Whole Fruit
Snickers Bar
Samoset Signature Water

Mulligan

Choice of Deli Sliced Turkey
with Cheddar or
Oven Baked Roast Beef with
Boursin Cheese
Served on a Bulky Roll
Potato Chips
Individual Fruit Cup and Cookies
Samoset Signature Water

Fairway

Chef Salad with
Ranch Dressing
Fresh Seasonal Whole Fruit
Samoset Signature Water



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When your group gathers for a reception, our choices will help you set just the right mood.

PRESENTATION PLATTERS

Presentations Designed for service of 25 guests

Deluxe Canapé Presentation

Create Your Own Canapés with this Enticing Array of Grilled and Smoked Meats and Seafood Beautifully Displayed with Assorted Sauces, Spreads and Garnishments, Served with French Bread Crostini's

Smoked Seafood Presentation

Locally Produced Ducktrap Smoked Salmon, Shrimp, Scallops & Mussells with Capers, Red Onions & Hard Boiled Eggs Garnishes

Smoked Salmon

Ducktrap Smoked Salmon Served with Traditional Condiments & French Bread

Baked Brie

Basket Woven with Puff Pastry & Garnished with Toasted Almonds, Fresh Fruit & French Bread

Fruit Display

Fresh Selection of Seasonal Fruits & Berries Served with Yogurt Dip

State of Maine Cheese Presentation

Produced in Rockport, Maine Using the Finest Milk Available from Local Farms, Served with Assorted Crackers

Vegetable Crudités

Served with Assorted Dips



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HORS D'OEUVRES

Chilled Shrimp Cocktail

Shrimp Phyllo Stars

Deep Fried Crab &
Lobster Wontons

Scallops Wrapped
in Bacon

Seafood Stuffed
Mushroom Caps

Blue Cheese &
Pear Phyllo Tart

Crisp Brie &
Raspberry Tartlet

Sushi Display

Smoked Salmon
Cucumber Flatbread

Bite-size Chicken
Cordon Bleu

Mini Chicken Wellingtons

Open Face
Chicken Quesadilla

Asian Wonton Shrimp

Eggplant Tomato Crisp

Roasted Vegetable Tart

Wild Mushroom Tarts

Tenderloin &
Horseradish Crostini

Spanikopita

Thai Chicken &
Cashew Spring Rolls

Swedish or Sweet &
Sour Meatballs

Vegetable Spring Rolls



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All Food and Beverage functions are subject to a 20% gratuity and prevailing Maine state tax.

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At the end of the day dinner will set the tone for a relaxed or formal evening.

DINNER BUFFETS

Minimum of 25 guests

All Buffets include our Samoset Coffee Station

Pine Tree

- Seafood Chowder
- Tossed Salad
- New England Baked Haddock
- Sauteed Breast of Chicken Marsala
- Marinated Flank Steak
- Roasted Red Potatoes & Seasonal Vegetables, Rolls & Butter
- Pastry Chef's Dessert Presentation

Traditional Barbecue

- Potato Salad & Pasta Salad
- Marinated Flank Steak
- Mesquite Grilled Chicken Breast
- Slow Roasted BBQ Baby Back Ribs
- Barbecue Beans & Seasonal Vegetables, Corn Bread
- Lemon Cream Cake

Lobster Bake

- Steamed Maine Clams
- New England Clam Chowder
- Samoset Caesar Salad
- Boiled 1 1/4 lb. Maine Lobster
- Grilled Sirloin & Marinated Breast of Chicken
- Roasted Red Potatoes & Seasonal Vegetables
- Lobster Cake (strawberry cream cake with lobster dressing)
- Blueberry flan cups, Blueberry tarts
- Brownies, Macaroons, Cream puffs

Samoset

- Lobster Corn Chowder
- Samoset Caesar Salad
- Tomato & Mozzarella Salad
- Sautéed Statler Chicken Breast with Tomato Ragu
- Seafood Mornay
- Chef Carved Roasted Prime Rib with Horseradish Sauce
- Blended Long Grain Rice & Seasonal Vegetables
- Carrot Cake

New Englander

- New England Fish Chowder
- Cole Slaw
- Roast Turkey with Pan Gravy
- New England Pot Roast
- Baked Stuffed Sole with Brown Butter
- Mashed Potatoes
- Seasonal Vegetable, Rolls & Butter
- Apple Crisp

Orient Express

- Hot and Sour Egg Drop Soup
- Asian Tossed Salad with Ginger Sesame Dressing
- Shrimp and Soba Noodle Salad with Green Beans and Peanut Dressing
- Vegetable Spring Rolls
- Pork Lo Mein
- Teriyaki Beef & Broccoli
- Sesame Crusted Chicken with Spicy Honey Orange Dipping Sauce
- White Rice, Rolls & Butter
- Mandori & Fresh Fruit Salad
- Five Spice Chocolate Sesame & Almond Cookies, Creampuffs



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PLATED DINNERS

Please select one First Course, one Entrée and one Dessert for your event.

We are happy to accommodate guests with vegetarian requests or special dietary needs.

FIRST COURSE

New England Clam Chowder
Tomato Bisque
House Salad with Vinaigrette
Samoset Caesar
Spinach Salad

ENTRÉE

Grilled Filet Mignon Served over Sautéed Mushrooms & Onions with Béarnaise Sauce

Grilled New York Sirloin Served with Mushrooms Bordelaise

Chicken Samoset
Boursin Stuffed Chicken Breast with a Mushroom Vermouth Cream Sauce

Baked Stuffed Haddock Topped with Lobster & Crab Stuffing & Seafood Cream Sauce

Sautéed Breast of Chicken
Choice of Marsala sauce or Roasted Garlic Cream Sauce

Sole Florentine (Seasonal)
Served over Sautéed Spinach and Mushrooms with a Light Cream Sauce

Oven Roasted Salmon
Served with Ginger Soy Butter and Toasted Sesame Seeds

Roast Pork Loin Served with Apple Shallot Compote

Traditional Roasted Turkey Breast
Served with Sage Dressing, Cranberry Sauce & Pan Gravy

MIXED GRILLS

Grilled Chicken & Baked Haddock

Grilled Sirloin & Baked Haddock

Grilled Sirloin & Baked Stuffed Shrimp

Petite Filet & Baked Stuffed Shrimp

Petite Filet & Lazy Lobster

DESSERT

Chocolate Fudge Cake
Carrot Cake
Deep Dish Apple Crisp Pie
Lemon Cream Cake
Cheesecake with Raspberry Coulis
Chocolate Mousse



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Exactly what your group needs to quench thirsts and delight taste buds.

BAR SERVICE

House Brands

- Bacardi Light Rum
- Cutty Sark
- Jim Bean Bourbon
- Fris Vodka
- Canadian Club
- Bombay
- Sauza Gold

Select Brands

- Captain Morgan's
- Dewar's
- Jack Daniel's
- Absolut Vodka
- Seagram's Seven
- Tanqueray Gin
- Cuervo Gold

Premium Brands

- 10 Camp Rum
- Johnny Walker Black
- Knob Creek
- Grey Goose
- Crown Royal
- Tanguerey 10
- Cuervo 1800

Fixed Bar Rates

Priced per guest, per time period

Full set-up (beverages, fruits & mixers) is included. The hourly service is designed to assist you with your budget guidelines. The amount charged will be based on guaranteed attendance or the actual number of guests, whichever is greater.

Host Bars

Full setup (including fruit & mixers) is included. The amount charged will be based on the number of drinks consumed.

Cash Bars

Full setup (including fruit & mixers) is included. Guests purchase their own beverages.

Bars

Hosted, Cash & Hospitality Suites
Priced per drink

- House Brands
- Select
- Premium
- Domestic
- Wine by the Glass
- Sparkling Water
- Soft Drink
- Cordial
- Imported Beer

Price includes prevailing Maine state sales tax. A fee will be charged for all cash bars. The number of bars included in the fee is based on the number of guests guaranteed. (based on 1 bar per 125 guests).

Additional bars may be requested for an additional fee.



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When it's show time, make sure you have the right equipment for a dynamic presentation.

Staging elements such as crisp video and graphics, crystal clear sound, custom designed sets and lighting effects all work in harmony to ensure your show runs smoothly, your message gets delivered clearly and your event is a success.

PROJECTION PACKAGES

Standard Package

(2500 lumen projector – up to 75 people) Includes 6' or 8' screen, cart and power.

Ballroom Package

(4000 lumen projector – up to 350 people) Includes 12'x12' screen, cart and power.

AUDIO

Microphones

Wired podium or table mic
Wireless Lavalier or Handheld
PZM mic for recording

VIDEO PROJECTION

Standard Package

(2500 lumen projector – up to 75 people) Includes 6' - 8' Screen, VHS or DVD Player, Audio Patch, cart and Power.

Ballroom Package

(4000 lumen projector – up to 350 people) Includes 12'x12' Screen, VHS or DVD Player, Audio Patch, cart and Power.

Overhead Package

Overhead Projector, 6' or 8' screen, cart and power.

35MM Package

35 millimeter Projector, 6' or 8' screen, stand and power.

SOUND SUPPORT

CD Player
Laptop Audio
4 channel mixer
6 channel mixer

HIGH SPEED INTERNET SERVICES

Wired Internet (T1 line) 1 user
Wired Internet 2-15 users
Wireless Internet 1 user
Wireless Internet up to 30 users
Free wireless internet in guest rooms, restaurant and lounge.

PHONE SERVICES

Conference Phone

(Includes outside phone line)

Video Conferencing

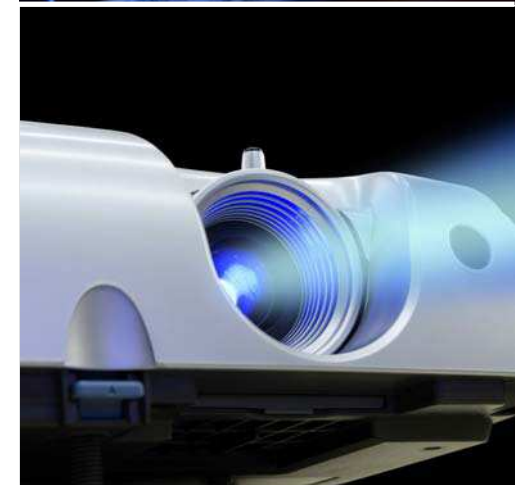
(Please call for pricing)

House Phone

Phone with Outside Line

ON-SITE EQUIPMENT

27" Video Monitor
20" LCD Monitor
Laptop Computer
DVD Player
Cassette Player/Recorder
Camcorder with Tripod
3x4 Whiteboard/markers
Flipchart with markers
Flipchart with Post-it Pad
Display Easel



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FOOD & BEVERAGE SERVICE

The Food and Beverage team at the Samoset Resort welcome the opportunity to serve you. Our desire is to provide your guests with exceptional food, four-diamond service and a pleasant atmosphere. A professional coordinator and experienced staff will attend to the many details of your meeting or special event to ensure its success. All Food and Beverage must be purchased and provided by the Samoset Resort. No outside food or beverage may be brought into the hotel and served in our banquet rooms.

LIQUOR POLICY

The Samoset reserves the right to refuse alcohol to any party in accordance with state laws.

GUARANTEE POLICY

Meal guarantees are the minimum number to be provided and charged to the group. Meal guarantees are required three (3) working days prior to the scheduled function. The seventy-two (72) hour notice does not include Saturday and Sunday. If no guarantee is provided, the original estimate or the actual number served, which ever is greater, will be the number for which you will be charged. The Samoset will prepare food and set places for three percent (3%) over the guarantee. Should the number in your party change considerably, we reserve the right to move your group to a more appropriately sized room or location. Groups dining in our a la carte restaurants are subject to the same guarantee as Banquet functions.

PRICING

If more than one entrée is chosen for your event, the higher priced entrée will prevail. There is a maximum of two entrees per event with the exception of any special dietary requirements. If a selection with a minimum number of guests is chosen for groups with less than that minimum, the minimum number still holds.

For example, a group with 15 guests requesting a menu with a minimum of 25 guests, will be charged for 25 guests. Prices are subject to change.

