



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.