



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
\$14.00 per guest

Classic

Fresh Fruit Juices
Sliced Seasonal Fruit
Freshly Baked Muffins
& Breakfast Pastries
Fruit Preserves, Butter & Margarine
\$18.00 per guest

Breakwater

Fresh Fruit Juices
Sliced Seasonal Fruit
Individual Yogurts
Fresh Baked Breakfast Breads
Muffins & Bagels
Fruit Preserves, Butter
Margarine & Cream Cheese
\$19.00 per guest

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
\$25.00 per guest

Samoset

Fresh Fruit Juices
Sliced Seasonal Fruit Display
Scrambled Eggs with
Cheddar Cheese, Onion & Peppers
French Toast or Pancakes
Ham, Bacon, or Sausage
Country Potatoes
Muffins & Breakfast Pastries
\$24.00 per guest

Bay Point

Fresh Fruit Juices
Sliced Seasonal Fruit Display
Scrambled Eggs
Country Potatoes
Ham, Bacon or Sausage
Muffins & Breakfast Pastries
\$22.00 per guest



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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 for \$24.00 per guest

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

Granola and Yogurt
Coffee

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
\$15.00 per guest

7th Inning Stretch

Soft Jumbo Pretzels with Mustard
Crackerjacks
Honey Roasted Peanuts
Regular & Diet Soft Drinks
\$15.00 per guest

Chocoholics

Chocolate Chip Cookies
Brownie Bites
Chocolate Covered Pretzels
Whole Milk & Skim Milk
\$15.00 per guest

Lighthouse

Whole Fresh Fruit
Fresh Baked Cookies
Regular & Diet Soft Drinks
& Iced Tea
\$15.00 per guest

Health Club

Granola Bars
Fresh Fruit Kabobs
Vegetable Crudités with Assorted Dips
Iced Tea & Flavored Bottled Water
\$15.00 per guest



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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
& Capparicola
Provolone & American Cheese
Lettuce, Tomatoes, Onions,
Peppers, Pickles & Condiments
Olive Oil & Vinegar
Italian Sub Rolls
Potato Chips
Assorted Biscotti and Cookies
\$29.00 per guest

Treat your guests to fresh
Lemonade and assorted Soda
for \$3.00 per guest.

Tuscany

Minestrone Soup
Tomato & Mozzarella Salad
Spinach Salad
Deep Dish Pizza
Chicken Primavera
Penne Pasta with Marinara
Sauce & Garlic Bread
Tiramisu
\$31.00 per guest

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
\$33.00 per guest

Rock Coast Deli

Chicken Noodle Soup
Tossed Salads & Samoset
Caesar Salad
Platters of Deli Sliced
Roast Beef, Turkey & Ham
Swiss & Cheddar Cheese
Lettuce & Tomatoes
Condiments
Assorted Breads & Rolls
Potato Chips
Cookies & Pastry Bars
\$29.00 per guest

Downeast

Lobster Corn Chowder
Garden Salad
Chicken with Maine Shrimp Scampi
Marinated Flank Steak
Baked Haddock
Roasted Red Potatoes,
Seasonal Vegetable
Warm New England Fruit Cobbler
\$35.00 per guest



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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
Spinach Salad with Balsamic Vinaigrette
Tomato Cognac Bisque

ENTRÉES

Marinated Flank Steak

Served with a Wild Mushroom Merlot Sauce
\$25.00

Stir Fry

Asian Vegetables Sautéed with our Chef's Soy Ginger Sauce and Finished Vegetarian Style or with Sliced Chicken Breast
\$19.00

Chicken Piccata

Flour & Egg Sautéed Chicken Breast Finished with Lemon Caper Beurre Blanc
\$23.00

Home Style Lasagna

Finished with Marinara Sauce, Vegetarian Style also available and Served with Garlic Bread
\$20.00

Baked Haddock

Fresh New England Baked Haddock with Lobster Sherry Cream Sauce
\$24.00

Chicken Samoset

Boursin Stuffed Chicken Breast Laced with Mushroom Vermouth Cream Sauce
\$25.00

Rosemary Grilled

Chicken Salad
Vine Ripe Tomatoes, Fresh Mozzarella & Bermuda Onions, Topped with Toasted Pine Nuts & Basil Vinaigrette Served over Baby Spinach
\$20.00

Oven Roasted Salmon

Fresh Salmon Filet Served with Lemon Caper Sauce
\$25.00

DESSERT

German Chocolate Cake
Carrot Cake with Lemon Cream Cheese Frosting
Strawberry Cream Cake
Chocolate Mousse
Cheese Cake with Berry Coulis



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LUNCHES TO GO

Birdie

Grilled Marinated
Chicken Breast with Smoked
Gouda on Fresh Foccacia
Potato Chips
Fresh Seasonal Whole Fruit
Snickers Bar
Bottled Water
\$18.00

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
Bottled Water
\$18.00

Fairway

Grilled Vegetable Wrap
Sun Chips
Granola Bar
Fresh Seasonal Whole Fruit
Bottled Water
\$18.00



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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
\$240.00

Smoked Seafood Presentation

Locally Produced Ducktrap Smoked Salmon, Shrimp, Scallops & Mussells with Capers, Red Onions & Hard Boiled Eggs Garnishes
\$225.00

Smoked Salmon

Ducktrap Smoked Salmon Served with Traditional Condiments & French Bread
\$215.00

Baked Brie

Basket Woven with Puff Pastry & Garnished with Toasted Almonds, Fresh Fruit & French Bread
\$145.00

Fruit Display

Fresh Selection of Seasonal Fruits & Berries Served with Yogurt Dip
\$135.00

State of Maine

Cheese Presentation

Produced in Rockport, Maine Using the Finest Milk Available from Local Farms, Served with Assorted Crackers
\$135.00

Vegetable Crudité

Served with Assorted Dips
\$105.00

Antipasto Display

Handcrafted Formaggi and Salumeria with House Made Accompaniments
\$185.00

Sushi Display

Assortment of Lobster, Tuna and Vegetable Sushi with Pickled Ginger and Wasabi
\$300



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HORS D'OEUVRES

Priced per 100 pieces

Individual Crudité Cups

\$185.00

Chilled Shrimp Cocktail

\$335

Deep Fried Crab & Lobster Wontons

\$300

Scallops Wrapped in Bacon

\$375

Seafood Stuffed Mushroom Caps

\$280

Crisp Brie & Raspberry Tartlet

\$250

Bite-size Chicken Cordon Bleu

\$260

Mini Chicken Wellingtons

\$250

Eggplant Tomato Crisp

\$190

Tenderloin & Horseradish Crostini

\$250

Spanikopita

\$195

Swedish or Sweet & Sour Meatballs

\$195

Vegetable Spring Rolls

\$200



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HORS D'OEUVRES

Priced per 100 pieces

Porcini Risotto Ball

\$250

Chicken & Cheese Empanada

Blue Corn

\$275

Gorgonzola Arancini

\$250

Mini Chicken Pot Pie

\$275

Shitake & Leek Spring Roll

\$220

Three Onion & Brie Tart

\$230

Lobster Truffle Mac & Cheese

\$350

Crab Cake Premium Lump

\$350

Lobster Bread Pudding

\$325

Tomato & Cheddar Bisque Boule

\$250

Chicken Spring Roll

\$240

Beef Short Rib with Bacon Skewer

\$280



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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
Sautéed Breast of Chicken Marsala
Marinated Flank Steak
Roasted Red Potatoes & Seasonal Vegetables, Rolls & Butter
Pastry Chef's Dessert Presentation
\$48.00 per guest

Traditional Barbecue

Potato Salad & Pasta Salad
Smoked Beef Brisket
Mesquite Grilled Chicken Breast
Slow Roasted BBQ Ribs
Barbecue Beans
Seasonal Vegetables, Corn Bread
Lemon Cream Cake
\$47.00 per guest

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
Strawberry Cream Cake
Blueberry Cobbler with Ice Cream
\$80.00 per guest

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
\$64.00 per guest

New Englander

New England Fish Chowder
Cole Slaw
Roast Turkey with Pan Gravy
New England Pot Roast
Baked Stuffed White Fish
Mashed Potatoes
Seasonal Vegetable, Rolls & Butter
Apple Crisp
\$49.00 per guest

Taste of Italy

Italian Wedding Soup
Antipasto Salad
Caesar Salad
Chicken Saltimbocca
Shrimp Scampi
Pork Puttanesca
Spinach and Three Cheese Cannelloni
Tuscan Mashed Potatoes
Seasonal Vegetable
Rolls and Butter
Italian Dessert Presentation
\$50.00 per guest



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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
Spinach Salad

ENTRÉE

Grilled Filet Mignon Duo
Pancetta Crisp
Wild mushroom Demi Glaze
\$55.00

Grilled New York Sirloin Served
with Mushroom Bordelaise
\$50.00

Chicken Samoset
Boursin Stuffed Chicken Breast
with a Mushroom Vermouth
Cream Sauce
\$39.00

Baked Stuffed Haddock Topped
with Lobster & Crab Stuffing &
Seafood Cream Sauce
\$37.00

Sautéed Breast of Chicken
Choice of Marsala sauce or
Roasted Garlic Cream Sauce
\$39.00

Oven Roasted Salmon
Served with Ginger Soy Butter
and Toasted Sesame Seeds
\$35.00

Roast Pork Loin Served with
Apple Shallot Compote
\$33.00

Traditional Roasted Turkey Breast
Served with Sage Dressing,
Cranberry Sauce & Pan Gravy
\$31.00

MIXED GRILLS

Grilled Sirloin &
Baked Haddock
\$48.00

Grilled Sirloin & Baked
Stuffed Shrimp
\$55.00

Petite Filet & Baked Stuffed
Shrimp
\$56.00

Petite Filet & Lazy Lobster
\$62.00

DESSERT

Chocolate Fudge Cake
Carrot Cake
Deep Dish Apple Crisp Pie
Lemon Cream Cake
Cheesecake with Raspberry Coulis
White Chocolate and Oreo 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

New Amsterdam Vodka

Canadian Club

Bombay

Sauza Blue 100% Agave

Select Brands

Captain Morgan's

Dewar's

Jack Daniel's

Tito's Handmade Vodka

Seagram's Seven

Tanqueray Gin

Cuervo Gold

Premium Brands

10 Cane Rum

Johnny Walker Red

Knob Creek

Crown Royal

Tangurey 10

Cuervo 1800

Grey Goose

Fixed Bar Rates

Priced per guest, per time period

First Hour

House \$16 –

Select \$18 –

Premium \$21 –

Second Hour

House \$7 –

Select \$8 –

Premium \$9 –

Each Additional Hour

House \$6 –

Select \$7 –

Premium \$8 –

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	\$8 –
Select	\$9 –
Premium	\$11 –
Domestic	\$5 –
Wine by the Glass	\$8 –
Sparkling Water	\$3 –
Soft Drink	\$3 –
Cordial	\$11 –
Imported Beer	\$5.50

Price includes prevailing Maine state sales tax. A \$150 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 at 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 (5) Five Day working days prior to the scheduled function. The (5) Five Day 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.

