



Simple Elegance Package

*This all-inclusive package features
Exclusive use of our full wedding facility for five hours
Bar set-up*

*Toast with sparkling wine or cider
Dance floor*

*Tables, chairs, white linens and service items
Service of your wedding cake*

*Votive candles to enhance your centerpiece
Special room rates for your out of town guests*

*Private room for the bridal party upon arrival with champagne and hors
D'oeuvres while you await your introductions*

*Colored linen napkins available
Private tasting for two*

Suite for the bridal couple on their wedding night

Hors D'oeuvres

Stationed

Garden Inn Fresh Favorites

Fresh cut vegetables and herbed aioli, cheese and fresh fruits served with crackers

Butler Passed

Vegetable Spring Rolls

Crab Cakes

Served Dinner

Select Two

Grilled Statler Chicken with Cherry Crème de Cassis Rosemary Reduction

Butternut Squash, Spinach and Goat Cheese Lasagna

Baked Haddock with Champagne Dill Beurre Blanc

Roasted Pork Lion with Apple Herb Chutney

Served with:

Crisp Garden Salad with House Vinaigrette

Hand Peeled Baby Carrots in a Honey Dill Brown Butter

Roasted Fingerlings with Fresh Herbs and Garlic

Warm Rolls and Butter

Freshly Brewed Coffee and Decaffeinated Coffee

Medley of Hot Teas including Black and Herbal Teas

\$50.00 per person

Prices are per person and subject to a 20% taxable service charge and 8% state tax.



Classic Elegance Package

This all-inclusive package features
Exclusive use of our full wedding facility for five hours
Bar set-up
Toast with sparkling wine or cider
Dance floor
Tables, chairs, white linens and service items
Service of your wedding cake
Chocolate covered strawberries with service of your wedding cake
Centerpieces of hurricane shade, tapered candle and votives
Special room rates for your out of town guests
Private room for the bridal party upon arrival with champagne and hors d'oeuvres while you await your introductions
Colored linen napkins available
Private menu tasting
Suite for the bridal couple on their wedding night and breakfast for two

Hors D'oeuvres

Stationed

Antipasto Collection

Assortment of charcuterie, aged cheeses, Tuscan dill dipping sauce, marinated artichoke hearts and olives, roasted peppers, served with rustic breads and oils

Butler Passed

Scallops Wrapped in Bacon

Crostini with Tomatoes, Shallots and Fresh Basil Bruschetta
Raspberry and Brie in Philo

Beer and Wine During Cocktail Hour

Served Dinner

Select Two

Grilled Sirloin Steak with Lobster Butter
Herb Roasted Statler Chicken Breast with Mushroom Brandy Sauce
Pan Seared Salmon with Pomegranate Soy Lime Glaze

Served With:

Crisp Garden Salad with Herbed Vinaigrette

Select Two:

Green beans with Caramelized Shallots
Steamed seasonal vegetables tossed in EVOO and Maine Sea Salt
Roasted Garlic Mashed Potatoes
Brown Rice Pilaf with Fresh Herbs
Warm Rolls and Butter

Freshly Brewed Coffee and Decaffeinated Coffee
Medley of Hot Teas including Black and Herbal Teas

\$75.00 per person

Prices are per person and subject to a 20% taxable service charge and 8% state tax.



Divine Elegance Package

This all-inclusive package features
Exclusive use of our full wedding facility for five hours
Bar set-up
Toast with sparkling wine or cider
Dance floor
Tables, chairs, white linens and service items
Service of your wedding cake with chocolate covered strawberries
Centerpieces of hurricane shade, tapered candle and votives
Special room rates for your out of town guests
Private room for the bridal party upon arrival with champagne and hors D'oeuvres while you await your introductions
Colored linen napkins available
Private menu tasting
Personalized menu cards
Suite for the bridal couple on their wedding night with after hours snack and breakfast for two

Cocktail Hour

Stationed

Maine Shrimp Cocktail Station
Sesame Tuna Display

Butler Passed

Spanakopita
Maine Crab Cakes
Olive, Tomatoes, Fresh Mozzarella
Skewer with Basil Oil

Beer and Wine During Cocktail Hour

Soup and Salad Station

Select Two

Maine Clam Chowder
Tomato Sherri Crème Soup
Classic Caesar Salad
Crisp Garden Salad with
Herbed Vinaigrette
Spinach Salad with Dried Fruits, Goat
Cheese, Olives and Citron Vinaigrette

Mashed Potato Bar

Whipped Potatoes with a Selection of
Toppings

Carving Station

Select Two

Roasted Salmon with Lemon and
Capers

Prime Rib with Au Jus and
Horseradish Sauce

Herb Roasted Turkey with Gravy and
Cranberry Aioli

Roasted Pork Loin with Apple Brandy
Sauce

Served with French Breads

Pasta Station

Select Two Pastas

Cheese Tortellini
Penne
Cavatappi

Select Two Sauces

Butternut Brandy Crème
Tomato Pesto
Mushroom Alfredo
Roasted Garlic Marinara

\$125.00 per person

Prices are per person and subject to a 20% taxable service charge and 8% state tax.