



Pleasant Point Inn Reception Package

For over twenty five years Pleasant Point Inn has transformed celebrated events into special occasions. We provide full food & beverage service and assistance with details.

We will assist you in every detail to ensure your function is executed the way you want it to be. A standout reception takes prep work & creativity. We have the experience to remain flexible. We have talented, professional trained chefs, skilled staff and professional planners to ensure your food & details are stellar.

Our package includes the following

Wedding Coordinator thru Planning Process

Sparkling Wine Toast

Complimentary Food tasting for the bride & groom

Fresh Flowers for all common area's

Floor Length White Linens

Choice of a buffet or plated dinner

Five Hour Reception

Freshly brewed Coffee & Tea Station

We wish you all the best.



One Enchanted Evening

Hors d'oeuvres

International Cheese & Crackers

Select Two

Stuffed Mushrooms...Assorted Bruschetta... Scallops in Bacon...Chicken Bites w/ Chipotle Sauce...

Assorted Vegetables w/ Dip... Artichoke & Spinach Dip w/ Pita Chips

Entrées (multiple choices up to 2)

Roast Prime Rib of Beef

Seafood Mornay served over Puff Pastry

Chicken Pecan w/ Zesty Cream Dijon Sauce

Baked Stuffed Boneless Breast of Chicken w/ Supreme Sauce

Fresh Baked rolls, Seasonal Vegetable and choice of starch

Oven Roasted Potato, Mashed Potato Baked Potato or Wild Rice

Coffee & Tea Station

Complete Package is \$55.00 per person

All meal choices require an advance count



The Crowning Touch Reception

Hors d'Oeuvres

International Cheese & Crackers

Select Two

*Spanikopta... Fresh Fruit w/ dipping sauce... Scallops in Bacon... Chicken Bites w/ Chipotle Sauce...
Assorted Bruschetta... Stuffed Mushrooms... Vegetable Spring Rolls w/ Sweet Chili Sauce...
Assorted Homemade Pizza... Cucumber rounds w/ Herbed Cheese... Lobster Bites in Phyllo cups*

Salad (select one)

Caesar Salad... Caprese Salad... Garden Salad

Entrée's (multiple choices up to 2) All entrée's require advance count

Filet Mignon w/ Peppercorn Sauce

Roast Prime rib of Beef

Rack of Lamb w/ Merlot Demi Sauce

Baked Seafood Stuffed Haddock w/ Lobster Sauce

Seafood Mornay

Roast Breast of Duck w/ Raspberry Sauce

Fresh Baked Rolls, Seasonal Vegetables & Starch Included

Oven Roasted Potato. Baked Potato, Garlic Mashed or Wild Rice

Coffee & Tea Station

Late night Assorted Cookie Tray

Complete package \$68.00 per person

2015



Celebrating Your Moment

Hor d' oeuvres

International Cheese & Crackers

Fresh Vegetable Crudités & Dip

Select One

Spanikopta...Assorted Bruschetta...Stuffed Mushrooms... Chicken Bites w/ Chipotle Sauce

Salad (select one)

Garden Salad or Caesar Salad

Entrée's (multiple choices up to 2) all entrées require advance count

New York Roast Sirloin of Beef w/ Red Wine Reduction

Baked Stuffed Chicken w/ Supreme Sauce

Baked Seafood Stuffed Haddock with Lobster Sauce

Chicken Pecan w/ a Zesty Cream Sauce topped with Pecans

All meal choices require an advanced count

Fresh Baked dinner rolls, seasonal vegetables & starch

Choose oven roasted potato, mashed potato or rice pilaf

Coffee and Tea Station

Complete Package \$50.00 per person



**Banquet Choices
to Start**

*Assorted Bruschetta.....Spanikopta....Shaved Beef Sirloin w/ Horseradish Cream on Crostini
Cheese & Crackers.....Stuffed Mushrooms.....Meatballs & Sauce.....Chicken Wings...Scallops in Bacon
Thai Spring rolls w/ Sweet Chili Sauce.....Crisp Vegetable Crudités' w/ dipping sauce*

Standard Entree's

*Chicken Parmigianino...Penne w/ Alfredo or Marinara Sauce...Slow Roast Sirloin of Beef...Roast
Turkey w/all the trimmings..Baked Stuffed Shells w/ Marinara Sauce...Tuscan Chicken w/Lemon
Parsley Sauce..
Baked Stuffed Haddock.....Pecan Chicken Dijon w/ Red Grapes.....Baked Chicken Breast stuffed
w/cornbread & cranberries w/ Wild Berry Sauce*

Premium Entree's

*Slow Roast Prime Rib of Beef...Roast New York Sirloin w/ Red Wine Reduction...Filet
Mignon.....Maryland Crab Stuffed Jumbo Shrimp... Herb Crusted Rack of Lamb w/ Merlot Demi
Sauce....*

Accompaniments

*Oven Roasted Red Bliss Potato.....Garlic Mashed Potato.....Baked Potato w/ Sour Cream.....
Wild & White Rice.....Rice Pilaf w/ Golden Raisins.....
Butternut Squash.....Green Beans w/ Toasted Almonds.....Glazed Carrots.....In season Fresh
Vegetable Medley.....Steamed Broccoli w/ Roasted Garlic Oil.....*



Banquet Packages

Please select a package and then your food selections from the following page.

All packages include salad served family style at the table w Dressings on the side

Fresh Coffee & Assorted Tea station

Option One

2 Hors d'oeuvre

1 Premium Entrée...2 Accompaniments...Fresh rolls

\$42.00 per person

Option Two

2 Hors d'oeuvres

Two Standard Entree's...One Premium Entrée...Two Accompaniments...Fresh Rolls

\$51.00 per person

Option Three

3 Hors d'oeuvres

Two Premium Entree's...2 Accompaniments...Fresh Rolls

\$60.00 per person



Beverage Service

While trying to keep your budget in check we would like to make a few suggestions. It is not unusual to have a cash bar but if you want to pay for beverages or a portion there of try some of the following.

Have an open bar during the cocktail hour only. To apply what you might expect to purchase estimate 1.75 drinks per person during this hour. You may consider offering a mixed punch during the first hour or offer wine with dinner while dining. Offer only beer & wine & have guests purchase mixed drinks.

Cash Bar

Call Drinks..\$7.00

Top Shelf.. \$8.00

Domestic Beer..\$4.00

Imported Beer..\$4.50

House Wine \$7.00

Soda: \$2.00

Juice & Sparkling water: \$2.00

We offer the following Bar Packages

Platinum Package: This will include top shelf liquors, call brand liquors, domestic and imported beer house wines, champagne, sparkling water & soda. This package is \$40.00 per person for 4 1/2 hours.

Gold Package: Includes well liquor, call liquors, domestic & imported beers & wine. The cost for this package is \$33.00 per person for 4 1/2hours.

Silver Package: This includes domestic & imported beers, house champagne, house wines, sparkling water & soda. This package is \$26.00 per person for 4 1/2 hours.

Please review our liquor policy very carefully. We want you & your guests to enjoy your evening in a safe manner.



Breakfast Buffets

Continental Breakfast

Fresh Assorted Fruit

New York Bagels with Cream Cheese

Cold cereals, orange juice, muffins & breakfast pastries

Coffee & tea

\$10. p.p.

Travel Day, Back on the road (minimum 20 guests)

Fresh fruit Medley

Fluffy Scrambled Eggs

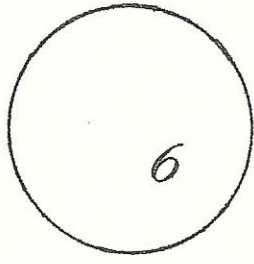
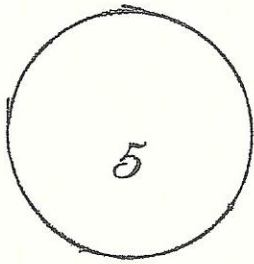
Bacon & home fried potato

Toast, Bagels and Muffins

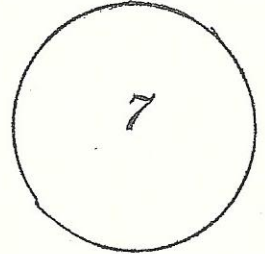
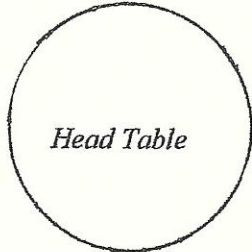
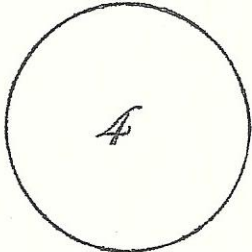
Coffee, Tea and juice

\$12.50 per person

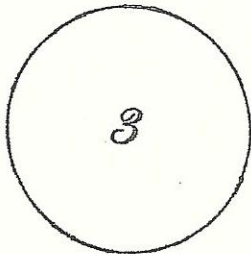
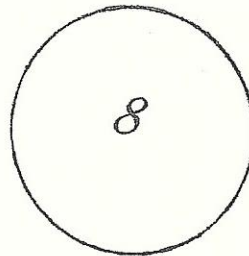
windows



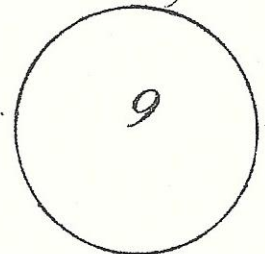
Cake table



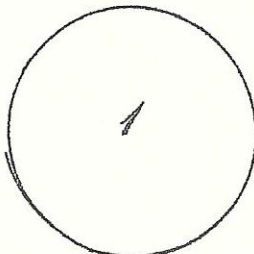
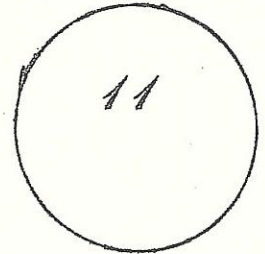
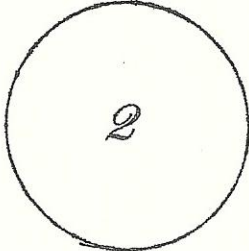
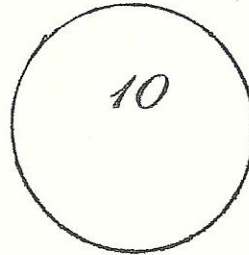
Lake side view



Dance Floor



Our Dining room accommodates
a 120 people, 10 people to
a table or less.



Band or DJ

Fire Exit

Entrance

Kitchen Entrance



Pleasant Point Inn

Function Contract, 2015

Page 1 of 3

Deposit

A \$1000.00 deposit is required to reserve the function room. A deposit is refundable only if written cancellation is received no later than 5 months prior to the event. Once we receive your deposit, and a contract confirming the dining room, date and time of your function do we consider you booked. We will consider putting your date on hold for no more than 5 days, quicker if possible, giving you a chance to work out your details. Some dates are excluded such as long weekends, holidays and high season dates.

Menu Selections

Please submit your final menu selection no later than 14 days in advance to the Function Manager or appointed personnel. Our function staff will assist you in tailoring your menu. If there are items you desire which are not on the menu, we will provide them whenever possible. Our chef will be pleased to meet with you and discuss any special preparations or arrangement. A schedule time for dining is very important that we do not go beyond 15 minutes of schedule. We want you and your guests to have a delicious meal. All food items with the exception of your cake will be supplied by the inn. A cake cutting fee of .50 per guest will be charged. All menu prices are subjected to change without notice.

Guarantee

A final guaranteed guest count is required 7 days in advance of the function. This count will be considered your minimum guarantee for which you will be charged. The guarantee may not be reduced after the 7 day deadline. If you're final count increases in that 7 days you will be charged a \$2.00 per increased # of meals.

Payment

A deposit of \$1000.00 is required at the time of booking. An additional 25% is required 6 weeks prior to function. Full payment is due 7 days in advance of the function. This payment must be made in the form of cash, certified bank check, Visa, MasterCard & Discover. A credit card with your info must be on file to pay any bar charges that are incurred by either your guests or yourself.



Dining Room

Pleasant Point Inn will charge a set up fee of \$200.00 for your function, as well as housekeeping fees associated with obvious abuse to the facility. If you require a special seating arrangement, your seating diagram is due 7 days in advance of your function.

Food and Beverage

No food or beverage of any type may be brought on the property of the inn, including all parking areas as well as the beach areas. All beverages must be dispensed by an employee of the inn. The Maine Alcohol Beverage Commission strictly regulates the sale and service of all alcohol. As a licensee, PPI is responsible for the administration of these regulations. Therefore, it is our policy that all alcohol beverages must be from our bar only. We provide fully trained bartenders who will only serve alcohol in a responsible manner. At the conclusion of the function, guests are not permitted to continue drinking alcohol beverages in the bar, dining room or on the porch. Children's meals are available to those under the age of 10 at a reduced rate. If you are paying for any meals beyond your guests they must be included in your count but will be charged a different rate. Examples are photographer, clergy, and band members etc. We do not permit any food or beverages to be removed from the inn.

Rules and Regulations/ Liability

You will receive an email 7 days prior to your function confirming the entire details. You must send back the confirmed email by email, mail, or fax to the inn.

All functions are for 5 hours starting with your ceremony. Extended use of function room is \$200.00 per hour and may not extend beyond 10:30 p.m.

In the interest of safety we do not allow swimming in the lake after dark.

PPI is not responsible for damages or loss of articles before, during or after any function unless articles are specifically entrusted to the inn.

All functions are subject to 8% Maine food & lodging tax, 18% service fee and 3% administrative fee. The administration fee does not represent a tip or charge that wait staff personnel will receive. It is to compensate non-wait staff personnel involved in the planning and preparation of your event. Preparation of the inn for your function takes many hours by all of our staff starting at the beginning of the week. You must keep the inn informed of any changes concerning your function in writing to our function coordinator. Small details are important and we want to know if any details have changed. Example: different person or time of cake arrival, flowers & delivery time etc.

You and your guests must be in full compliance with applicable laws and regulations. You assume full responsibility for the conduct of all persons in attendance and for any damages done to PPI premises.

We reserve the right to remove any guest from PPI property for inappropriate behavior.



If you choose to cancel your event with less than 60 days written notice to PPI for any reason other than a declared state of emergency, the deposit is not refundable. In the event of a cancellation because of a declared state of emergency, your function will be rescheduled and the deposit will be carried forward to the new date.

All groups of 20 or more requiring a full service bar will require a bartender that is employed by PPI. An \$80.00 bartender fee will be added to all groups whose sales do not meet the minimum \$250.00.

Any and all outside entertainment must be discussed and approved by PPI management to ensure that it is within the terms of our entertainment license. We reserve the right to control the volume provided by the entertainment.

We like to be good neighbors and respect the rights of homeowners on and around the lake.

We want your function to be memorable for all the right reasons.

This contract has been written with both your interest and those of Pleasant Point Inn (PPI) in mind. It will allow for a safe, successful and memorable event. When you have read and understand the contract as written, please sign your name and date below. Please do not hesitate from contacting us with any of your questions. We are here to help.

Host/Hostess _____ Date _____

Email address _____

Representing PPI _____ Date _____

Date of Function _____ Type of function _____

We also host smaller parties such as bridal showers, baby showers, rehearsal dinners, anniversary parties, birthday parties, and holiday parties etc.