Event Packages



Birthdays, Conferences, Seminars, Proms, Reunions, Baby Showers, Corporate Meetings, and your entire event needs!

LET'S MAKE THIS EASY....

We are here to make your event planning stress free! Here are some of the great amenities available when you book our space:

A Meeting Room,

Professionally set to your specifications

We are fully equipped to set the room according to any style you may need; rental fees may apply.

Audio-Visual Equipment

Rental fees may apply.

Hotel Accommodations

We are attached to an award winning hotel with 119 rooms.

The Seasons Team

Our friendly, professional service staff eager to provide the highest quality of service, we are here to make your event run smoothly.



QUICK AND EASY MEETING PACKAGES

We know schedules can be hectic; our meeting packages have been designed to simplify details for you.

Each package includes: Regular and Decaffeinated Coffee, along with Assorted Hot Teas.

Half Day Meeting Package

Choose one of the below options:

Daybreak Afternoon Break

Assorted Homemade Muffins & Pastries Granola Bars

Butter & Fruit Preserves Popcorn

Chilled Juices Whole Fruit

Mid-morning coffee refreshes Soda & Bottled Water

Either Option is \$9.00 per person*

Full Day Meeting Package

Includes both half day packages listed above, along with Iced Tea and Lemonade served with lunch.

PLUS

Chef's Choice Lunch Buffet

Let our team take the trouble out of deciding what to eat!

Chef will design a menu we know you will love.

\$30.00 per person*

*All prices are subject to 8% State of Maine Sales Tax and 20% Taxable Service Charge. Prices are subject to change.

Breakfast Buffets

*Includes: Chilled Juice, Regular & Decaffeinated Coffee, along with Assorted Hot Teas.

Buffets require a minimum of 25 guests.

Full Breakfast Buffet

Lighter Fare

Fresh Seasonal Fruit

Daily Selection of Muffins & Pastries

Seasoned Homefries

Scrambled Eggs

Pork Sausage Links or Crisp Bacon

\$15.00 per person*

Fresh Seasonal Fruit
Homemade Muffins
Vanilla Yogurt
Crunchy Granola
Cold Cereal with Milk

\$13.00 per person*

Brunch Buffet

Fresh Seasonal Fruit

Daily Selection of Muffins & Pastries

Butter & Fruit Preserves

Seasonal Roasted Vegetable Frittata

Applewood Smoked Ham

Seasoned Homefries

Fresh Seasonal Greens with House Dressing

Maple Dijon Oven Roasted Salmon

Warm Fruit Cobbler

\$24.00 per person*

The following can be added to enhance your breakfast or brunch buffet:

Cinnamon French Toast- With Warm Syrup \$2.00 per person*

Belgian Waffles-With Fresh Fruit, Whipped Cream and Syrup \$5.00 per person*

> Seasons Event and Conference Center 155 Riverside Street Phone 207.775.6536 Fax 207.774.4949 www.seasonsportland.com

Lunch Buffets

*Includes: Lemonade, Iced Tea, Regular & Decaffeinated Coffee, along with Assorted Hot Teas
Buffets require a minimum of 25 guests

Gourmet Flatbread Buffet

Italian Kitchen Buffet

Fresh Seasonal Greens with
House Dressing
Today's Hot Soup
Chefs Assorted Gourmet Flatbreads
Homemade Cookies

\$16.00 per person*

Caesar Salad with
Parmesan Cheese & Croutons
Chef's Choice Vegetable
Vegetable Lasagna
Chicken Marsala
Warm Fruit Cobbler
\$17.00 per person*

Deli Board Buffet

Fresh Seasonal Greens with House Dressing

Today's Hot Soup

Potato Chips

Sliced Applewood Smoked Ham, Roast Beef and Oven Roasted Turkey

Sliced Cheddar, American and Swiss Cheeses

Lettuce, Tomato, Onion and Pickle

Assorted Breads and Condiments

Homemade Cookies

\$17.00 per person*

*All prices are subject to 8% State of Maine Sales Tax and 20% Taxable Service Charge.

Prices are subject to change.

Hot Plated Lunches

*Includes: House Salad, Warm Rolls and Butter, Coffee, Tea, Chef's Selection of Side Dishes, and Dessert. Plated Lunches are limited to a Maximum of 25 Guests.

Please choose 2 of the following options:

Chicken Parmesan \$18.00*

Chicken Marsala \$18.00*

Roast Pork Loin with Bourbon Caramelized Apples \$18.00*

Baked Haddock with a Buttery Herb Crust \$20.00*

Maple Dijon Salmon \$20.00*

*All prices are subject to 8% State of Maine Sales Tax and 20% Taxable Service Charge. Prices are subject to change.

Dinner Buffets

Includes: Regular & Decaffeinated Coffee, along with Assorted Hot Teas.

Buffets Require a minimum of 25 guests

New England Barbeque

Fresh Seasonal Greens with House Dressing

Warm Bread Basket

Roasted Red Potatoes

Green Beans

Home-style Macaroni and Cheese

Barbeque Chicken

Warm Fruit Cobbler

\$25.00 per person*

Taste of Italy Buffet

Italian Wedding Soup

Classic Caesar Salad

Warm Dinner Rolls

Chicken Marsala

Vegetable Lasagna

Baked Manicotti

Limoncello Mascarpone Cake

\$28.00 per person*

Seasons Event and Conference Center 155 Riverside Street Phone 207.775.6536 Fax 207.774.4949 www.seasonsportland.com

Dinner Buffets

The Grand Buffet

Fresh Seasonal Greens with House Dressing or Classic Caesar Salad

Warm Dinner Rolls

Chef's Selection of Starch & Seasonal Vegetable Medley

Chef's Selection of Dessert

Choice of:

Seared Breast of Chicken with Marsala Wine Sauce

Roasted Pork Loin with Bourbon Caramelized Apples

Stuffed Chicken Breast

Roasted and Carved Beef with Bourbon Peppercorn Sauce

Maple Dijon Oven Roasted Salmon

Seafood Pasta with Creamy Pesto

Vegetarian Lasagna

Two Entrees:

Three Entrees:

\$34.00 per person*

\$39.00 per person*



*All prices are subject to 8% State of Maine Sales Tax and 20% Taxable Service Charge. Prices are subject to change.

Plated Dinners

Each meal includes: Choice of Salad, Warm Dinner Rolls and Butter, Chef's Selection of Side Dishes, Choice of Entrees, Choice of Dessert, Regular & Decaffeinated Coffee, along with Assorted Hot Teas.

Salad Choices (pick one)

Fresh Seasonal Greens with House Dressing

Classic Caesar

Entrée Choices (pick two)

Roast Pork Loin with Bourbon Caramelized Apples-\$28.00*

Filet Mignon with Wild Mushroom Demi Glaze-\$36.00*

New York Sirloin-\$34.00*

Maple Dijon Oven Roasted Salmon-\$30.00*

Stuffed Sole with Champagne Dill Sauce-\$30.00*

Stuffed Chicken Breast-\$29.00*

Seared Breast of Chicken with Marsala wine Sauce-\$28.00*

Filet Mignon with Lobster Tail-Market Price*

Dessert Choices (pick one)

Warm Fruit Cobbler \$2.00*

Chocolate Layer Cake \$2.00*

New York Cheesecake topped with Raspberry Puree \$3.00*

Limoncello Mascarpone Cake \$3.00

Seasons Event and Conference Center 155 Riverside Street Phone 207.775.6536 Fax 207.774.4949 www.seasonsportland.com

Cocktail Parties

	Display Selections (Priced per person)	
	Domestic Cheese Display	\$2.00
*	With Fresh Seasonal Fruits and Gourmet Breads and Crackers	
	Fresh Crisp Vegetable Crudité with Savory Dipping Sauce	\$2.00
	Spinach and Artichoke Dip served with Pita Points	\$2.50
	Boneless Chicken Wings with Honey Bourbon BBQ Sauce	\$3.00
	Bar Harbor Dip	\$3.50
	Warm Crab & Cheese Dip Served with Pita Points	
	Antipasto Platter served with Artisan Breads	\$5.00
	Sweet & Sour Meatballs	\$2.00
	Shrimp Cocktail with traditional cocktail sauce	\$2.50
	Passed Selections (Priced per piece)	
	Maine Crab Cakes with Cajun Remoulade	\$2.50
	Spanakopita	\$2.00
	Chicken Satay with Thai Peanut Sauce	\$2.50
	Mushroom Caps with Seafood Stuffing & Fresh Herbs	\$2.50
	Smoked Chicken Quesadillas	\$2.00
	Vegetarian Spring Rolls with Sweet & Sour Sauce	\$1.75
	Scallops Wrapped in Bacon with Maple Glaze	\$3.00
	Petite Beef Wellington	\$3.00
	Rare Beef Tenderloin on Baguette with Horseradish Creama	\$3.50

Bar Service

You bar is your choice... We can provide full cash bar, open bar, or any combination in between

Bottled Beers & Malt Beverages

Domestic-\$4.00 Import or Microbrew-\$5.00

Wine...Specialty wines available upon request upon request

White Zinfandel, Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon



Liquor.... Ask us about some fun signature drink ideas!

Well Drinks \$8.00

Vodka, Rum, Tequila

Top Shelf \$9.00

Absolut, Tanqueray, Bacardi, Jose Cuervo, Jack Daniels, Dewar's, Seagram's 7, Canadian Club, Jim Beam, Peach tree Schnapps, Malibu Rum, Captain Morgan's, Pinnacle Flavored Vodkas

Premium \$10.00

Ketel One, Crown Royal, Grand Marnier, Chambord, Bombay Sapphire, Amoretto, Baileys

Open Bar Pricing

*Priced per person per hour



Open Beer and Wine Bar
First Hour- \$12.00

Each Additional Hour-\$14.00

Open Full Top Shelf Bar

First Hour- **\$16.00**

Each Additional Hour-\$14.00

*Premium Shelf Liquor Add \$2 per person per hour



*All prices are subject to 8% State of Maine Sales Tax and 20% Taxable Service Charge. Prices are subject to change.

•