# Wedding Packages



"....and they lived happily ever after"

### **Amenities**

- ♥ Champagne or Sparkling Cider Toast
  - ♥ Service of your wedding cake
    - **▼** Dance Floor
- ▼ Tables, Chairs, our white linen and service items
- ♥ White chair covers with your choice of sash color
- ♥ Placement of your centerpieces, favors, place cards, etc.
  - ♥ Discounted rehearsal dinner and farewell brunch
    - Onsite event coordinators and service team
- ♥ Complimentary overnight accommodations for the Newlyweds
- ♥ Discounted overnight rooms accommodations for your guests
- ♥ Complimentary airport shuttle service by the Ramada Plaza









## **Buffets**

\*All buffets include: Warm Dinner Rolls and Butter, Regular & Decaffeinated Coffee, along with Assorted Hot Teas

### The Grand Buffet

Fresh Seasonal Greens with House Dressing or Classic Caesar Salad

Chef's Selection of Two Starches & One Seasonal Vegetable

Choice of:

Roasted Pork Loin with Bourbon Caramelized Apples
Stuffed Chicken Breast
Baked Stuffed Sole

Roasted and Carved Beed with Bourbon Peppercorn Sauce
Maple Dijon Oven Roasted Salmon
Grilled Strip Steak with Sautéed Onions

Chicken Marsala

Two Entrees- \$40 per person

Three Entrees-\$45 per person



### Spring into Italy

Classic Caesar Salad

Roasted Seasonal Vegetable

Seared Breast of Chicken with Marsala Mushroom Sauce

Creamy Italian Seafood Pesto Pasta

\$36 per person

#### Fall in love with France

Fresh Seasonal Greens with Champagne Vinaigrette Dressing

Green Beans Provencal

Roasted Fingerling Potatoes

Steak Au Poivre

Chicken Francaise

\$36 per person

### Sensational Summer Barbeque

Fresh Seasonal Greens with House Dressings

Grilled BBQ Chicken

Home-style Macaroni and Cheese

Herb Roasted Potatoes

**Buttered Green Beans** 

\$30 per person

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## Cocktail Style Wedding

\*Includes: Warm Dinner Rolls and Butter, Regular & Decaffeinated Coffee, along with Assorted Hot Teas

### \$30 per person

#### **Cocktail Hour**

Domestic Cheese Display with Fresh Fruit and Assorted Crackers Fresh Crip Vegetable Crudités with Savory Dipping Sauce

### Reception

#### **Passed Items**

Maple Glazed Scallops Wrapped in Bacon

Beef Wellington

Chicken Satay

### Stationed Items

Sweet and Sour Meatballs

Vegetable Spring Rolls

Chicken Quesadillas



### **Plated Dinners**

\*Includes: Choice of Salad, Warm Dinner Rolls and Butter, Chef's Selection of Side Dishes, Choice of Two Entrees, Regular & Decaffeinated Coffee, along with Assorted Hot Teas

### **Salad Choices:**

Fresh Seasonal Greens with House Dressing *or*Classic Caesar

### **Entrée Choices:**

Stuffed Chicken Breast-\$36.00

Roast Pork Loin with Bourbon Caramelized Apples-\$36.00

New York Sirloin-\$38.00

Filet Mignon with Wild Mushroom Demi Glaze-\$44.00

Filet Mignon with Lobster Tail-Market Price

Maple Dijon Oven Roasted Salmon-\$37.00

Seared Breast of Chicken with Marsala wine Sauce-\$36.00

Stuffed Sole with Champagne Dill Sauce-\$37.00

Vegetarian Options Available-\$36.00

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## Hors D'Oeuvres

	Display Selections (Priced per person)  Domestic Cheese Display	\$2.00
	With Fresh Seasonal Fruits and Gourmet Breads and Crackers	
M	Fresh Crisp Vegetable Crudité	\$2.00
	With Savory Dipping Sauce	
	Spinach and Artichoke Dip	\$2.50
	Served with Pita Points	
	Boneless Chicken Wings	\$3.00
	With Honey Bourbon BBQ Sauce	
	Bar Harbor Dip	\$3.50
	Warm Crab & Cheese Dip Served with Pita Points	
	Antipasto Platter	\$5.00
	Served with Artisan Breads	
	Detland Caladian and a second	
	Butlered Selections (Priced per piece)  Maine Crab Cakes with Cajun Remoulade	\$2.50
	Spanakopita	\$2.00
	Sweet & Sour Meatballs	\$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
	Shrimp Cocktail	\$2.50
	Petite Beef Wellington	\$3.00
	Rare Beef Tenderloin on Baguette with Horseradish Creama	\$3.50

### **Action Stations**

Turn up the fun with these exciting do-it-yourself stations where our team helps your guests create fun small plates!

### **Carving Stations** (Priced per person)

Chef Attended and served with Artisan Breads

Applewood Smoked Ham with Apple Chutney and Maple Mustard \$11



Oven Roasted Turkey Breast with Cranberry Relish and Home-style Gravy \$11

Roast Sirloin of Beef with Roasted Garlic Aioli \$17

Whole Tenderloin of Beef with Horseradish Crema \$18

**Soup & Salad Stations** (Priced per person)

Fresh Seasonal Greens with Assorted Toppings and Soup Du Jour

Pasta Station (Priced per person)



With Assorted Seasonal Vegetables \$8

Choice of Two Pastas: Cheese Tortellini, Penne Pasta, Orecchiette, or Farfalle

Choice of Two Sauces: Homemade Marinara, Creamy Alfredo, Pesto, Bolognese



Add Grilled Chicken- \$2

Add Sautéed Shrimp-\$4



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## Late Night Snacks

You and your guests have been dancing all night, your fabulous wedding cake gave you a bit of a sugar high, now fulfill your palate with a late night snack...

#### **Priced Per Person**

Hamburger and Cheesebo	\$4.00	
Jumbo Hot Pretzels	\$2.00	
Mini Grilled Cheese with	\$3.00	
Boneless Chicken Wings	with Honey Bourbon BBQ Sauce	\$3.00
French Fries with Ketchu	\$1.00	



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### **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



### **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



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## Frequently Asked Questions

- Is there an additional fee to hold a ceremony?
   Yes, there is an additional \$300.00 charge to setup your ceremony space.
- Is your facility capable of having an outdoor ceremony?

Yes. Outdoor ceremonies will cost an additional \$300.00 for an indoor setup plus the addition of outdoor rental chairs.



- How much is the deposit to hold my wedding date? When is it due?
   Deposits are \$500.00 and due one week from when the contract is sent out.
- Am I allowed to come in the day before to decorate for my wedding?
   Yes, as long as there are no scheduled events the day prior.
- Is the hotel pet friendly?
   Yes, the Ramada Plaza is a pet friendly hotel.
- Do you offer drink tickets?
   Yes, we offer the purchase of drink tickets for your guests.
- When is the final guest count due?
   The final guest count is due two weeks before your wedding date.
- When is the final menu selection due?
   The final menu selection is due 90 days before your wedding date.
- When is the final payment due?
   The final payment is due two weeks before your wedding date.