

## *Clarion Hotel Wedding Package*

*On behalf of the Clarion Hotel, we want to congratulate you and your fiancé on your upcoming wedding! We aim to make your wedding day a perfect celebration of your relationship- working with you at every step along the way. Our talented chef will create a made from scratch menu and our staff will ensure that everyone is well taken care of. From your first "I dos" to your last dance, let us plan a special day that is uniquely yours!*

### ***Included in our wedding packages:***

- *On-site wedding coordinator*
- *Complimentary overnight accommodations on the evening of your wedding with midnight snack and bottle of champagne (based on a minimum of 100 people for reception)*
- *Placement of your favors, place cards, and centerpieces*
- *Guaranteed discounted room block for your friends and family*
- *A Bridal Room for your bridal party post-ceremony with champagne and hors d'oeuvres*
- *Champagne toast for you and all of your guests*
- *An exquisite gourmet buffet or plated dinner*
- *Complimentary cake cutting services*
- *Coffee and tea service*
- *Custom room setup with dance floor included*
- *Centerpiece options*
- *White or ivory table linen with an array of napkin colors available*
- *Ceremony Rehearsal for Clarion Hotel ceremonies*

### ***Additional hotel and discount information:***

- *10% discount on package price for Weekday, Friday or Sunday receptions*
- *10% discount for Weddings held between November 1<sup>st</sup> and May 31<sup>st</sup>*
- *10% discount on food for Rehearsal Dinner, Bridal Shower or Post Wedding Brunch if reception is held at the Clarion*
- *Separate ceremony space available (maximum 150 guests)*
- *Complimentary room rental for Bridal Lunch, Rehearsal Dinner, or Post Wedding Brunch*
- *Ample complimentary parking*
- *Complimentary shuttle service to and from local transportation centers for hotel guests*

*I would love to arrange a meeting and tour with you to discuss how the Clarion Hotel can make your dream day a reality. Please call 207-553-9508 or email me at [catering@pwmclarion.com](mailto:catering@pwmclarion.com).*

*Congratulations and Happy Planning!*

*Trish Portanova  
Catering Sales Manager*

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Above items are suggestions only. We would be happy to customize a menu specifically for your wedding. A 15% service charge, a 5% taxable administrative fee and 8% or current Maine State sales tax will be applied for the use of the Hotel's facilities. The 15% service fee is for any non-salaried employee that supported your event. All prices quoted are subject to change.

*Because it's your wedding.*



# *Diamond Brunch Buffet Package*

~ Cocktail Hour ~

## **Stationed Hors d'oeuvres**

*Montage of Imported and Domestic Cheeses with Fresh Seasonal Fruit  
Served with Appropriate Dipping Sauces, Crackers and Breads  
&  
Danish Pastries, Croissants, Muffins, and Cinnamon Buns  
Served with Butter and Assorted Jams*

~ Brunch ~

*Champagne Toast with a Fresh Berry Garnish*

## **Breakfast Items**

*Herb Scrambled Eggs  
Bacon and Sausage  
Home Fried Potatoes  
Steamed Asparagus with Hollandaise*

## **Entrees**

(Please select two)

### **Chicken Marsala**

*Sautéed Boneless Chicken Breast with Marsala Wine  
Sauce and Sautéed Mushrooms*

### **Chicken Caprese**

*Citrus Marinated Chicken with Fresh Tomato, Basil,  
Avocado Salsa*

### **Top Round Angus Beef**

*Sliced and Served Au Jus with Creamy Horseradish  
Sauce*

### **Roasted Vegetable Lasagna**

*Roasted Seasonal Vegetables, Ricotta, Marinara,  
Mozzarella and Parmesan Cheese*

### **Steak Tips**

*Marinated Steak Tips with Roasted Peppers and Onions  
Served with Beef Gravy*

### **Baked Haddock**

*Traditionally Prepared with Seasoned Bread Crumbs  
and Lemon Cream Sauce*

### **Cheese Tortellini**

*Homemade Marinara Sauce, Toasted Pine Nuts, and  
Fresh Basil*

### **Roasted Apple Glazed Pork Loin**

*Roasted Pork Loin Served with Caramelized Onions and  
Apple Chutney, Deglazed with Apple Brandy*

*Freshly Brewed Coffee and Hot Herbal Teas*

**\$37.95 per person**

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# Diamond Plated Package

~ Cocktail Hour ~

## Stationed Hors d'Oeuvres

*A Montage of Imported and Domestic Cheeses with Fresh Seasonal Fruit and Garden Crudités  
Served with Appropriate Dipping Sauces, Crackers and Breads*

~ Plated Dinner ~

*Champagne Toast with a Fresh Berry Garnish*

## First Course

(Please select one. Served with warm rolls and butter)

**Creamy Tomato Bisque**

**Italian Wedding Soup**

**New England Clam Chowder**

**Butternut Squash and Apple Bisque**

**Caesar Salad**

*Romaine Lettuce, Homemade Croutons, Asiago  
Cheese with Caesar Dressing*

**Baby Mixed Greens**

*Mixed Greens, Tomato, Cucumber, Shredded  
Carrots and Homemade Crouton and Served with  
Zesty Italian Dressing and Creamy Ranch*

## Second Course

(Please select two entrees. If a third entrée is selected, a \$1.00 surcharge per person will apply.)

*Your Catering Manager and the Chef will Compliment your Plated Meal with the Appropriate Starch and Vegetable*

**Chicken Marsala**

*Sautéed Boneless Chicken Breast with Marsala  
Sauce and Sautéed Mushrooms*

**Baked Haddock**

*Traditionally Prepared with Seasoned Bread  
Crumbs and Lemon Cream Sauce*

**Chicken Caprese**

*Citrus Marinated Chicken with Fresh Tomato,  
Basil, and Avocado Salsa*

**Top Round of Angus Beef**

*Sliced and Served Au Jus with Creamy Horseradish  
Sauce*

**Roasted Apple Glazed Pork Loin**

*Roasted Pork Loin Served with Caramelized Onions  
and Apple Chutney  
Deglazed with Apple Brandy*

**Vegetable Napoleon**

*Grilled Seasoned Vegetables Stacked with  
Portobello Mushroom and Fresh Mozzarella, over  
Grilled Polenta*

**Grilled Swordfish**

*Sundried Tomato Pistou, Basil Oil*

**Roasted Turkey Dinner**

*Rich Cranberry Stuffing, Creamy Gravy*

## Third Course

*Freshly Brewed Coffee and Hot Herbal Teas  
Your Wedding Cake*

**\$40.95 per person**

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# Diamond Buffet Package

~ Cocktail Hour ~

## Stationed Hors d'oeuvres

*A Montage of Imported and Domestic Cheeses with Fresh Seasonal Fruit and Garden Crudités  
Served with Appropriate Dipping Sauces, Crackers and Breads*

~ Dinner Buffet ~

Champagne Toast with a Fresh Berry Garnish

## Salads

(Please select two)

### **Spring Salad**

*Mixed Greens, Tomato, Red Onion, Candied Walnuts,  
Goat Cheese with Raspberry Vinaigrette*

### **Caprese Salad**

*Tomato, Fresh Basil, and Mozzarella drizzled  
With Extra Virgin Olive Oil*

### **Caesar Salad**

*Romaine Lettuce, Homemade Croutons, Asiago Cheese  
with Caesar Dressing*

### **Baby Mixed Greens**

*Mixed Greens, Tomato, Cucumber, Shredded Carrots  
and Homemade Croutons served with Zesty Italian  
Dressing and Creamy Ranch*

## Entrees

(Please select three)

*Your Catering Manager and the Chef will Compliment your Plated Meal with the Appropriate Starch and Vegetable*

### **Chicken Caprese**

*Citrus Marinated Chicken with Fresh Tomato,  
Basil, and Avocado Salsa*

### **Roasted Apple Glazed Pork Loin**

*Roasted Pork Loin Served with Caramelized Onions and  
Apple Chutney*

### **Classic Stuffed Chicken**

*Rolled in Seasoned Panko Bread Crumbs and Filled  
with Traditional Herbed Stuffing.  
Deglazed with an Apple Whiskey Sauce*

### **Baked Haddock**

*Traditionally Prepared with Seasoned Bread Crumbs  
and Lemon Cream Sauce*

### **Top Round of Angus Beef**

*Sliced and Served Au Jus with  
Creamy Horseradish Sauce*

### **Ricotta Stuffed Shells**

*Fresh Thyme, Smoked Mozzarella  
and Marinara Sauce*

### **Pecan Crusted Salmon**

*Roasted and Served with Maple Glaze*

### **Roasted Vegetable Lasagna**

*Roasted Seasonal Vegetables, Ricotta, Marinara,  
Mozzarella and Parmesan Cheese*

### **Butternut Squash Ravioli**

*Sautéed and Served with a Brown Butter and Sage  
Cream Sauce*

### **Beef Bourguignon**

*Marinated Beef Tips Sautéed with Onions,  
Mushrooms, Garlic and Bacon. Deglazed with Red  
Wine*

*Warm Rolls with Butter, Freshly Brewed Coffee and Hot Herbal Teas*

**\$43.95 per person**

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# Platinum Plated Package

~ Cocktail Hour ~

## Stationed Hors d' Oeuvres

*A Montage of Imported and Domestic Cheeses with Fresh Seasonal Fruit and Garden Crudités  
Served with Appropriate Dipping Sauces, Crackers and Breads*

## Hors d' Oeuvres

(Please select three)

*Crab or Sausage Stuffed Mushrooms  
Spanakopita  
Crostinis with Tomato, Basil, Garlic and Fresh Mozzarella  
Shrimp Cocktail*

*Bacon Wrapped Scallops  
Jamaican Jerk Grilled Shrimp Skewers  
Chicken Satay Skewers with Spicy Peanut Dipping Sauce  
Pork or Vegetable Dumpling*

~ Plated Dinner ~

Champagne Toast with a Fresh Berry Garnish

## First Course

(Please select one. Served with warm rolls and butter)

**New England Clam Chowder**

**Italian Wedding Soup**

**Creamy Tomato Soup**

**Butternut Squash and Apple Bisque**

## Second Course

(Please select one)

### **Baby Mixed Greens**

*Mixed Greens, Tomato, Cucumber,  
Shredded Carrots and Homemade  
Croutons. Served with Zesty Italian  
Dressing and Creamy Ranch*

### **Classic Caesar Salad**

*Romaine Lettuce, Homemade  
Croutons and Asiago Cheese served  
with Caesar Dressing*

### **Spinach Salad**

*Spinach, Gorgonzola, Homemade  
Croutons, and Hot Bacon Dressing*

## Third Course

(Please select two entrees. If a third entrée is selected, a \$1.00 per person surcharge will apply.)

*Your Catering Manager and the Chef will Compliment Your Meal with the Appropriate Starch and Vegetable*

### **Chicken Florentine**

*Boneless Breast of Chicken served with Spinach and a Garlic  
Cream Sauce.*

### **Baked Haddock**

*Traditionally Prepared with Seasoned Bread Crumbs and  
Lemon Cream Sauce*

### **Crab Topped Chicken Oscar**

*Boneless Breast of Chicken with Fresh Asparagus, Maine  
Crabmeat and Creamy Hollandaise Sauce*

### **Pecan-Crusted Atlantic Salmon**

*Baked and Drizzled with Maple Glaze*

### **Chicken Duxelle**

*Boneless Breast of Chicken Stuffed with Sautéed Mushrooms  
and Deglazed with Red Wine*

### **Grilled Sirloin Steak**

*10 oz. Marinated Center Cut Top Sirloin Grilled and Topped  
with Crispy Fried Onions*

### **Lemon Rosemary Spiked Pork Loin**

*With Roasted Garlic Pinot Noir Broth*

### **Beef Bourguignon**

*Marinated Beef Tips Sautéed with Onions,  
Mushrooms, Garlic and Bacon. Deglazed with Red Wine and  
Served on a Pastry Puff*

### **Vegetable Napoleon**

*Grilled Seasonal Vegetables Stacked with Portobello  
Mushroom and Fresh Mozzarella. Over Grilled Polenta Cake*

### **Surf and Turf**

*Grilled and Sliced Tender Flank Steak Alongside a Skewer of  
Jumbo Shrimp. Creamy Sauce Béarnaise*

## Fourth Course

*Freshly Brewed Coffee and Hot Herbal Teas  
Your Wedding Cake*

**\$47.95 per person**

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# Platinum Buffet Package

~ Cocktail Hour ~

## Stationed Hors d' Oeuvres

*A Montage of Imported and Domestic Cheeses with Fresh Seasonal Fruit and Garden Crudités  
Served with Appropriate Dipping Sauces, Crackers and Breads*

## Hors d' Oeuvres

(Please select three)

*Crab or Sausage Stuffed Mushrooms  
Spanakopita  
Crostinis with Tomato, Basil, Garlic and Fresh Mozzarella  
Shrimp Cocktail*

*Bacon Wrapped Scallops  
Shrimp Cocktail  
Chicken Satay Skewers with Spicy Peanut Dipping Sauce  
Pork or Vegetable Dumplings*

~ Dinner Buffet~

Champagne Toast with a Fresh Berry Garnish

## Salads

(Please select two)

### **Spring Salad**

*Mixed Greens, Tomato, Red Onion, Candied Walnuts,  
Goat Cheese with Raspberry Vinaigrette*

### **Caprese Salad**

*Tomato, Fresh Basil, and Mozzarella drizzled  
with Extra Virgin Olive Oil*

### **Caesar Salad**

*Romaine Lettuce, Homemade Croutons, Asiago Cheese  
with Caesar Dressing*

### **Baby Mixed Greens**

*Mixed Greens, Tomato, Cucumber, Shredded Carrots  
and Homemade Croutons served with Zesty Italian  
Dressing and Creamy Ranch*

## Entrees

(Please select three)

*Your Catering Manager and the Chef will Compliment your Plated Meal with the Appropriate Starch and Vegetable*

### **Chicken Florentine**

*Boneless Breasts of Chicken served with Spinach and a  
Garlic Cream Sauce.*

### **Baked Stuffed Haddock**

*Lump Crab and Herbed Crumb Stuffing, Lemon Cream  
Sauce*

### **Chicken Duxelle**

*Boneless Breast of Chicken Stuffed with Sautéed  
Mushrooms and Deglazed with Red Wine*

### **Pecan-Crusted Atlantic Salmon**

*Baked and Drizzled with Maple Glaze*

### **Chicken Caprese**

*Citrus Marinated Chicken with Fresh Tomato, Basil,  
and Avocado Salsa*

### **Grilled Sirloin Steak**

*Marinated Top Sirloin Grilled and Sliced with Red Wine  
Demi-Glace*

### **Roasted Apple Glazed Pork Loin**

*Roasted Pork Loin Served with Caramelized Onions and  
Apple Chutney*

### **Beef Bourguignon**

*Marinated Beef Tips Sautéed with Onions,  
Mushrooms, Garlic and Bacon. Deglazed with Red Wine  
and Served on a Pastry Puff*

### **Butternut Squash Ravioli**

*Sautéed and Served with a Brown Butter and Sage  
Cream Sauce*

### **Surf and Turf**

*Grilled and Sliced Tender Flank Steak Over Maine Crab  
Cakes. Drizzled with Sauce Béarnaise*

### **Roasted Vegetable Lasagna**

*Roasted Seasonal Vegetables, Ricotta, Marinara, Mozzarella and Parmesan Cheese*

*Warm Rolls with Butter, Freshly Brewed Coffee and Hot Herbal Teas*

**\$50.95 Per Person**

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## *Enhancements*

### **Butler Passed Hors d'oeuvres**

*Priced Per 50 Pieces*

Crab or Sausage and Cheese Stuffed Mushrooms **\$125**

Spanakopita **\$75**

Cream Cheese Stuffed Jalapeno Poppers **\$75**

Crostini with Tomato, Basil, Garlic and Fresh

Mozzarella **\$75**

Bacon Wrapped Scallops **\$200**

Miniature Pork or Vegetable Dumplings **\$90**

Chicken Satay Skewers with Spicy Peanut Dipping  
Sauce **\$75**

Shrimp Cocktail with Horseradish Dipping Sauce **\$150**

### **Hand Carved Entree**

*\$50 Attendant Fee Applies, Priced Per Person*

Roast Turkey Breast with Cranberry Chutney Relish **10**

Baked Honey Glazed Spiral Ham served with Whole Grain Mustard **10**

Herb Encrusted Pork Loin with an Apple Pear Glaze **10**

\*Grand Bone-In Steamship of Beef with Horseradish Sauce **18**

*\*Minimum of 75 Guests for Steamship Beef*

### **Pasta Station**

*\$50 Attendant Fee Applies*

Your Choice of Two Pastas:

*Penne, Bowties, Spirals, Shells*

Tossed with your Choice of Two Sauces:

*Pink Tomato Vodka Sauce, Alfredo, Marinara, Creamy Pesto*

**\$10.95 per person, Substitute For A Buffet Entrée for \$5 per person**

Also may be served with the following accompaniments:

*Grilled Boneless Breast of Chicken or Italian Sausage...add \$2.95*

*Scallops, Shrimp or Crabmeat...add \$4.95*

### **Chocolate Fountain**

*\$50 Attendant Fee Applies, Priced Per Person*

Milk Chocolate Fountain

Assorted Fruits, Cookies, and Marshmallows

**\$10.95 per person**

## *Late Night Snacks*

### **A Fun Way To End The Night Or Keep The Party Going!**

**Priced Per Person**

Assorted Pizzas **\$5**

Chicken Wings or Boneless Tenders (Choice of: Buffalo, Barbecue, Plain) **\$6**

Baked Macaroni and Cheese **\$5**

Spinach and Artichoke Dip with Crostini **\$5**

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## *Bar Packages*

All Clarion Hotel bar service includes a selection of standard and upgraded liquors, domestic and craft beers, and house wines. Special requests may be made and will be approved at the discretion of the sales manager.  
Cash bar, host bar, packaged bar and limited bar pricing options available.

### **Rum Punch or Mimosa Bowl**

(Serves 20)  
\$65

### **Wine Service**

Our staff would be happy to work with you to pair and serve the appropriate wine(s) to your guests  
*\*Pricing Based On Wine Selection*

### **Cocktail Service**

(Maximum 50 Guests)

Cocktail Server will take drink orders from guests and retrieve them from the hotel bar  
\$50 Fee

### **Standard Bar**

A variety of premium liquors and wines, domestic bottled beers  
\$150 Fee Discounted to \$50 with \$300 in Bar Sales

### **Standard Bar- Craft Draft Upgrade**

A variety of premium liquors and wines, domestic bottled beers, choice of 2 craft draft beers to feature on tap  
\$200 Fee Discounted to \$100 with \$300 in Bar Sales

### **Premium Hosted Bar- Hourly Package Pricing**

A variety of premium liquors and wines, domestic bottled beers, choice of 2 craft draft beers to feature on tap  
Standard Bar Fees Apply  
\$28 per person for first two hours, \$10 per person for each additional hour

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