

Jonathan's OGUNQUIT



Jonathan's Ogunquit has been assisting couples for over 40 years and now we would like the opportunity to make your wedding dreams come true!

Jonathan's Ogunquit offers several different rooms accommodating from 4 to 400 guests for your event. All of our dining rooms house fine local art and antiques.

The Aquarium Room is home to a 600 gallon aquarium. Your guests will be greeted by a beautiful fireplace and a friendly smile upon entry.

Day Time weddings may start as early as 10:00 a.m. and must finish by 4:00 p.m. and in some circumstances, 4:30 p.m. Friday & Saturday Night Weddings in our Ballroom may start no earlier than 6:30 p.m. with dancing no earlier than 8:30 p.m. All weddings should end before 1:00 a.m.



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Jonathan's OGUNQUIT



<i>Room</i>	<i>Dimensions</i>	<i>Sq.Ft</i>	<i>Ceiling</i>	<i>Banquet</i>	<i>Reception</i>
30's	<i>16 X 12</i>	<i>192</i>	<i>8 ft</i>	<i>12</i>	<i>13</i>
Green	<i>15 X 44</i>	<i>660</i>	<i>20 ft</i>	<i>48</i>	<i>75</i>
Blue	<i>24 X 30</i>	<i>720</i>	<i>16 ft</i>	<i>60</i>	<i>75</i>
Aquarium	<i>32 X 42</i>	<i>1344</i>	<i>10 ft</i>	<i>96</i>	<i>150</i>
Upstairs Ballroom	<i>--</i>	<i>3,000</i>	<i>20 ft</i>	<i>225</i>	<i>300</i>

Each room has a room rental/set-up fee. This fee ranges from \$100.00 up to \$800.00 depending on the time of the event, room and date of the event. We will quote you a specific room rental /set up cost when a full proposal is completed. A minimum \$200.00 non-refundable deposit is required for all private room rentals; however for all weddings with over 50 guests a 25% non-refundable deposit of the estimated total is due upon signing of contract.

*All Foods and Beverages are subject to 5% Administrative Cost,
18% Service Implementation Fee, and Applicable Maine State Sales Tax.*

Jonathan's OGUNQUIT

The York Package

Mixed Vegetable Crudités with Homemade Herb Dip

- Champagne or Sparkling Cider Toast -

Plated Meal

First Course

Pre-Select One:

Jonathan's Garden Salad with House Dressing

or

Mesclun Greens with Garlic Croutons and Balsamic Vinaigrette

Second Course:

Select Two

(Exact counts of entrée choices will be due 7 days prior to the wedding)

Baked Haddock with Herbed Butter Crumbs & White Wine

Chicken Piccata with a Lemon Beurre Blanc Sauce and Capers

Roasted Dry Rubbed Loin of Pork with Apple & Garlic Bread Pudding and Calvados Sauce

Yankee Pot Roast of Beef Jardinière

Maine Raised Chicken Dijon with Mustard Cream

Chicken Marsala

All of the above entrees are served with Chef's Selection of Vegetable, Starch,
Assorted Breads & Butter, Freshly Brewed Coffee and Teas

\$42 per person, plus tax & gratuity

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Jonathan's OGUNQUIT

The West Package

Mixed Vegetable Crudités with Homemade Herb Dip

Choice of one passed hors d' oeuvre*

- Champagne or Sparkling Cider Toast -

Plated Meal

First Course

Pre-Select One

Classic Caesar Salad with Romano Cheese and White Anchovies

or

New England Clam Chowder

Second Course:

Select Two:

(Exact counts of entrée choices will be due 7 days prior to the wedding)

Baked Haddock with Herbed Butter Crumbs & White Wine

Chicken Piccata with a Lemon Beurre Blanc Sauce and Capers

Roasted Dry Rubbed Loin of Pork with Apple & Garlic Bread Pudding and Calvados Sauce

Yankee Pot Roast of Beef Jardinière

Maine Raised Chicken Dijon with Mustard Cream

Chicken Marsala

All of the above entrees are served with Chef's Selection of Vegetable, Starch,
Assorted Breads & Butter, Freshly Brewed Coffee and Teas

\$50 per person, plus tax & gratuity

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Jonathan's OGUNQUIT

Duo Package

Select Three Hors D'oeuvres:

*(1 with *)*

Domestic & Imported Cheeses with Seasonal Fruit Garnish & Crackers
Chef's Bruschetta
Roasted Swedish Meatballs
Chilled Shrimp with Cocktail Sauce*
Smoked Salmon Mousse in Phyllo*
Skewered Chicken Teriyaki
Mini Maine Crab Cakes with Prosecco Remoulade*
Asparagus Wrapped in Prosciutto with Lemon Cream Sauce
Spanakopita – Spinach & Feta Cheese in Crispy Phyllo
Vegetarian Spring Rolls with Sweet Chili Sauce

- Champagne or Sparkling Cider Toast -

Plated Meal

First Course

Pre-Select One:

Jonathan's Garden Salad with House Dressing
Grilled Vegetable Salad with Herb Infused Greek Olive Oil
Vine Ripened Tomatoes with Fresh Mozzarella and Fresh Basil
Mesclun Greens with Garlic Croutons and Balsamic Vinaigrette

Second Course:

Pre-Select One:

Petite Filet Mignon with Lobster Tail

or

Petite Filet Mignon with Seafood Stuffed Haddock

All of the above entrees are served with Chef's Selection of Vegetable, Starch,
Assorted Breads & Butter, Freshly Brewed Coffee and Teas

\$70 per person, plus tax & gratuity

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Jonathan's OGUNQUIT

The Perkins Package

Select Three Hors D'oeuvres:

*(1 with *)*

Domestic & Imported Cheeses with Seasonal Fruit Garnish & Crackers
Chef's Bruschetta
Roasted Swedish Meatballs
Chilled Shrimp with Cocktail Sauce*
Smoked Salmon Mousse in Phyllo*
Skewered Chicken Teriyaki
Mini Maine Crab Cakes with Prosecco Remoulade*
Asparagus Wrapped in Prosciutto with Lemon Cream Sauce
Spanakopita – Spinach & Feta Cheese in Crispy Phyllo
Vegetarian Spring Rolls with Sweet Chili Sauce

- Champagne or Sparkling Cider Toast -

Plated Meal

First Course

Pre-Select One:

Baby Leaf Lettuces with Citrus Vinaigrette and Warm York Hill Farm Goat Cheese Croutons
Classic Caesar Salad with Romano Cheese and White Anchovies
Clam Chowder
Lobster Stew

- Seasonal Sorbet Intermezzo -

Second Course:

Select Three:

(Exact counts of entrée choices will be due 7 days prior to the wedding)

Caramelized Atlantic Salmon with Lemon Beurre Blanc, Balsamic Essence and Toasted Almonds
Black Angus Prime Rib with Au Jus & Horseradish Cream Sauce
Broiled Scallops with Herbed Butter Crumb and White Wine
Maine Lobster Ravioli with Light Sherry & Lobster Cream Sauce
Baked North Atlantic Haddock with Seafood Stuffing

All of the above entrees are served with Chef's Selection of Vegetable, Starch,
Assorted Breads & Butter, Freshly Brewed Coffee and Teas

\$71 per person, plus tax & gratuity

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Jonathan's OGUNQUIT

The Maine Cocktail Event

Passed Hors d' oeuvres

Choice of Four

*(2 with *)*

- Chilled Gulf Shrimp with Cocktail Sauce*
- Roasted Rare Beef Tenderloin on Crostini with Horseradish Cream*
- Roasted Radishes with Garlic Aioli
- Maine Scallops Wrapped in Applewood Smoked Bacon*
- Chef's Bruschetta
- Spanakopita – Spinach & Feta Cheese in Crispy Phyllo
- Coconut Shrimp with Voodoo Sauce*
- Salmon Mousse in Phyllo*
- Shrimp and scallop Ceviche with Seville Orange and Tortilla Chips*
- Spicy Lamb Sausage Stuffed Mushrooms
- Potato Pancakes with Homemade Spiced Apple Sauce and Sour Cream
- Prosciutto wrapped Fresh Figs stuffed with York Hill Farm Goat Cheese

Table of Specialty Cheeses

Domestic & Imported Cheeses with Seasonal Fruit Garnish & Crackers

Entree Station

Choice of One Buffet Station

**Pasta Station, Cobb Salad Station, Carving Station, Fajita Station or
Street Taco Station**

Dessert Station

Assorted Mini Desserts
Coffee & Teas

\$41 per person, plus tax & gratuity

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Jonathan's OGUNQUIT

Create Your Wedding Buffet

Choice of Two Hors D' Hourves

Display of Mixed Vegetable Crudités
Domestic Cheese & Cracker Display
Roasted Swedish Meatballs
Skewered Beef Teriyaki
Jamaican Jerk Chicken Skewers with Coconut Yogurt Sauce
Butternut Squash Ravioli with Brown Butter, Sage & Romano
Vegetarian Spring Rolls with Sweet Chili Sauce
Shrimp & Scallop Ceviche with Seville Orange and Tortilla Chips
Brie Cheese on Toast Points with Fresh Raspberries
Spicy Lamb Sausage Stuffed Mushrooms

Salads – Choice of Two

Jonathan's Garden Salad with House Dressing
Classic Caesar Salad with Romano Cheese and White Anchovies
Grilled Vegetable Salad with Herb Infused Greek Olive Oil
European Cucumber and Dill Salad
Sliced Vine Ripened Tomatoes with Fresh Mozzarella and Chiffonnade of Fresh Basil
Boston Bibb Lettuce, Dried Cranberries, Bermuda Red Onions & Cranberry Vinaigrette
Baby Leaf Lettuces with Citrus Vinaigrette & York Hill Farm Goat Cheese Croutons

Entrees – Choice of Two

Caramelized Atlantic Salmon with Lemon Beurre Blanc, Balsamic Essence and Toasted Almonds
Baked North Atlantic Haddock with Seafood Stuffing
Roasted Pork Loin with Apple and Garlic Bread Pudding and Calvados Sauce
Yankee Pot Roast of Beef Jardinière
Maine Raised Chicken Dijon with Mustard Cream
Chicken Marsala
Chicken Picatta with a Lemon Beurre Blanc Sauce and Capers

Accompaniments

Chef's Seasonal Vegetable
Chef's Potatoes
Freshly Baked Breads and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$45 p/p ++ / With Three Entrée Choices: \$48 per person, plus tax & gratuity

All Buffets are for a minimum of 35 people or more

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Jonathan's OGUNQUIT

Maine Lobster Bake

\$65 per person, plus tax & gratuity

New England Clam Chowder
Iceberg Lettuce with Cucumbers, Tomatoes with House Dressing
Garlic Bread

1 Pound Boiled Local Maine Lobster with Melted Butter and Fresh Lemon
Maine Raised Chicken with House made Eli's Root Beer BBQ Sauce
Steamed Down East Soft Shell Clams with Fresh Clam Broth
Boiled Sweet Corn with Hard Rolling Butter
Steamed and Buttered Maine Potatoes

Sliced Fresh Watermelon
Homemade Maine Blueberry Tart
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Italian Night

\$57 per person, plus tax & gratuity

Classic Caesar Salad with Romano Cheese and White Anchovies
Sliced Vine Ripened Tomatoes with Fresh Mozzarella & Fresh Basil

Garlic Bread

Chef's Antipasto

Four Cheese Raviolis with Marinara Sauce
Fettuccine Carbonara with Pancetta, Basil and Cream
Grilled Sweet and Hot Italian Sausages with Green Bell Peppers and Onions
Chicken Puttanesca with Olives, Artichokes, Tomatoes, and Basil

Tiramisu

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

All Buffets are for a minimum of 35 people or more

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Jonathan's OGUNQUIT

Jonathan's Chef's Table Buffet

Soup Course – Select One

Fresh Picked Maine Lobster Stew
Organic Potato & Leek
Chicken & Sausage Gumbo
New England Clam Chowder
Organic Carrot & Ginger
Pork & Green Tomato Stew
Maine Mussel Billi Bi

Salads - Select Two:

Red & Yellow Beets with Blood Orange Segments & Goat Cheese
Classic Caesar Salad with Romano Cheese and White Anchovies
Sliced Vine Ripened Tomatoes with Fresh Mozzarella and Fresh Basil
Baby Leaf Lettuces with Citrus Vinaigrette and Warm Maine Goat Cheese Croutons
Grilled Vegetable Salad with Herb Infused Greek Olive Oil
Arugula, Strawberry, Blue Cheese, Candied Pecans and a Sherry Vinaigrette

Maine Entrees – Select Three

Jonathan's Farm Raised Roasted Leg of Katahdin Lamb with Rosemary Demi Glaze
Baked North Atlantic Haddock with Seafood Stuffing
Chicken Picatta with a Lemon Beurre Blanc Sauce and Capers
Black Angus Prime Rib with Au Jus & Horseradish Cream Sauce
Maine Raised Chicken Dijon with Mustard Cream
Yankee Pot Roast of Beef Jardinière
Caramelized Atlantic Salmon with Lemon Beurre Blanc, Balsamic Essence and Toasted Almonds

Sides Galore

Garlicky Red Bliss Mashed Potatoes
Savory Mashed Butternut Squash
Green Beans Almandine

Sweet Table – Choice of 3

New York Cheesecake Fresh Berries, Tiramisu, Blueberry Tart, Apple Crisp,
Homemade Carrot Cake, Lemon Squares with Strawberry Coulis, Chocolate Mousse,
Bread Pudding, Tres Leches Cake – Coffees & Teas

\$75 per person, plus tax & gratuity

Dinner Enhancements

Add or Substitute these to one of the above packages for a little extra indulgence.

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Jonathan's OGUNQUIT

Specialty Soups - \$5.5 additional

Broccoli and Cheese

Chicken and Sausage Gumbo

Gazpacho

Haddock & Corn Chowder – \$6.5

Creamy Tomato & Basil Bisque

Organic Potato & Leek

Beet Borscht

New England Clam Chowder – \$6.5

Lobster Stew -MKT

Chicken Tortilla

Lentil

Organic Carrot & Ginger

Maine Mussel Billi Bi – \$6.5

Roasted Pork & Green Tomato Stew

Specialty Salads - \$6.5 additional

❖ Arugula, Strawberry, Blue Cheese, Candied Pecan, Sherry Vinaigrette – 7.5

❖ Classic Caesar Salad with Romano Cheese and White Anchovies

❖ Baby Leaf Lettuces with Citrus Vinaigrette and Warm Maine Goat Cheese Croutons

❖ Sliced Vine Ripened Tomatoes with Fresh Mozzarella and Chiffonade of Fresh Basil

❖ Boston Bibb Lettuce with Dried Cranberries, Bermuda Red Onions and Cranberry Vinaigrette

❖ Red & Yellow Beets with Blood Orange Segments & Goat Cheese – 7.5

❖ Baby Spinach and Wild Mushrooms with Warm Sherry Vinaigrette

❖ Mesclun Greens with Garlic Bread Croutons and Balsamic Vinaigrette

Specialty Appetizers

❖ Mini Maine Crab Cakes with Prosecco Remoulade – \$12.5 additional

❖ Chilled Shrimp Cocktail with Cocktail sauce – \$13.5 additional

❖ Pan Seared Vermont Duck Breast, Plum Compote and Purple Potato Chip – \$12.5 additional

❖ Seared Diver Scallops, Jonathan's Bacon Tomato Jam – MKT additional

❖ Butternut Squash Ravioli with Brown Butter, Sage & Romano – \$9.5 additional

❖ Chilled Farm Raised Maine Oysters with Fresh Lemon and Mignonette Sauce – MKT additional

❖ Seafood Martini with Champagne, Tomato & Horseradish Sauce – MKT additional

❖ Grilled Katahdin Lamb Sausage, Hot Cherry Peppers and Tuscan Bread – \$9.5 additional

❖ Roasted Rare Beef Tenderloin on Crostini with Horseradish Cream – \$14 additional

❖ Lamb Chop Lollipops, Date Chutney, Pomegranate Gastrique – \$14 additional

❖ Maine Lobster Ravioli with Light Sherry and Lobster Cream Sauce – \$14.5 additional

❖ Seasonal Sorbet Intermezzo – \$6.5 additional

❖ Prosciutto Wrapped Figs Stuffed with York Hill Farm Goat Cheese – \$12 additional

❖ Coconut Shrimp with Voodoo Sauce – \$13.5 additional

Specialty Desserts- \$7 additional

Shain's of Maine Vanilla Bean Ice Cream with Fresh Berries

Lemon Squares with Strawberry Coulis

Chocolate Mousse

Crème Brûlée

New York Cheesecake with Seasonal Berries

Trio of Mocha Torte, NY Cheesecake and Chocolate Covered Strawberries

Mocha Walnut Torte

Tres Leches Cake

Apple Crisp

Maine Blueberry Tart

Carrot Cake

Jonathan's OGUNQUIT

Hors d'Oeuvres

Passed, Buffet or Displays – Based on 50 Pieces unless otherwise noted
(Industry Standard is 1.5 hors d'oeuvres per person, per selection)

Chilled Starters

Mixed Vegetable Crudit� with Dip, <i>per person</i>	\$4.5 p/p
Domestic & Imported Cheeses with Seasonal Fruit Garnish & Crackers, <i>per person</i>	\$4.5 p/p
Roasted Rare Beef Tenderloin on Crostini with Horseradish Cream	\$230
Chilled Gulf Shrimp with Cocktail Sauce	\$193
Chilled Farm Raised Maine Oysters with Fresh Lemon and Mignonette Sauce	MKT
Fruit Brochette with Maine Honey Sweetened Yogurt Dipping Sauce	\$116
Salmon Mousse in Phyllo	\$154
Asparagus Wrapped in Prosciutto with Lemon Cream Sauce	\$116
Deviled Eggs with Local Browne Trading Company Salmon Row & Dill	\$84
Chef's Bruschetta	\$103.5
Mini Lobster Salad Finger Sandwiches	MKT
Brie Cheese on Toast Points with Fresh Raspberries	\$141
Roasted Radishes with Garlic Aioli	\$95
Shrimp & Scallop Ceviche with Seville Orange with Tortilla Chips	\$182
House Pate with Gherkins & Whole Grain Mustard	\$191.5
Seafood Martini with Champagne, Tomato & Horseradish Sauce	MKT

Hot Starters

Skewered Chicken Teriyaki	\$132
Mini Maine Crab Cakes with Prosecco Remoulade	\$186
Roasted Swedish Meatballs	\$90.5
Littleneck Clams Casino Style	\$162
Maine Scallops Wrapped in Applewood Smoked Bacon	MKT
Spicy Lamb Sausage Stuffed Mushrooms	\$103.5
Skewered Beef Teriyaki	\$152
Lamb Chop Lollipops with Date Chutney & Pomegranate Gastrique	\$214.5
Spanakopita – Spinach & Feta Cheese in Crispy Phyllo	\$97
Vegetarian Spring Rolls with Sweet Chili Sauce	\$132
Grilled Herbed Shrimp with Garlic Herb Aioli	\$193
Lobster Bisque Espressos	\$166
Jamaican Jerk Chicken Skewers with coconut Yogurt Sauce	\$132
Potato Pancakes with Homemade Spiced Apple Sauce & Sour Cream	\$114.5
Oysters Rockefeller	MKT
Surf & Turf Yakitori with Fresh Swordfish, Beef Tenderloin & Ponzu Sauce	\$204
Seared Diver Scallops with Jonathan's Tomato Jam	MKT
Coconut Shrimp with Voodoo Sauce	\$192
Prosciutto wrapped fresh figs stuffed with York Hill Farm Goat Cheese	\$171
Chef's Choice Assorted	\$135
Tikka Masala Chicken Skewers with Riata	\$132
Eli's Root Beer BBQ pulled pork canap� on corn cakes with apple coleslaw	\$146.5
Baba Ghanoush with pita chips	\$96

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Jonathan's OGUNQUIT

Party Stations

Pasta Station

Choice of two Pastas:

Farfalle, Penne, Cheese Tortellini or Linguini Fini

Choice of two Sauces:

Fresh Marinara, Alfredo, Traditional Pesto, Pesto Cream or Puttanesca

Prepared to order with:

Sautéed Shrimp, Primavera Vegetables, Spicy Lamb Sausage, Mushrooms, Roasted Peppers,
Fresh Peas, Diced Tomatoes, and Freshly Grated Romano

\$19.5 per person, plus tax & gratuity

Cobb Salad Action Station

Grilled Chicken and Chilled Shrimp

Baby Greens, Crisp Bacon, Tomatoes, Great Hill Blue Cheese, Hard Boiled Eggs, Cucumbers,
Shaved Bermuda Onions, Avocado and Niçoise Olives

\$17.5 per person

Carving Stations

Roast Beef with Au Jus \$18 p/p, plus tax & gratuity

Roasted Turkey with a Cranberry Relish \$14 p/p, plus tax & gratuity

Dry Rubbed Pork Loin with Calvados Sauce \$12 p/p, plus tax & gratuity

Roasted Leg of Lamb with Mint Jelly \$16 p/p, plus tax & gratuity

Build Your Own Fajita Station

Marinated Chicken & Beef sautéed with peppers & onions

Served with Flour Tortillas, Rice & Beans, Guacamole & condiments

\$19.5 p/p, plus tax & gratuity

Build Your Own Mexican Street Taco Station

Pork al Pastor, Beef Barbacoa, Grilled Shrimp, Chicken Tinga

Served with Flour Tortillas, Rice & Beans, Guacamole & Condiments

\$21 p/p, plus tax & gratuity

**For all stations that require an attendant, there is a \$75 fee.
Stations are displayed for one hour.**

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Jonathan's OGUNQUIT

Sushi Display

Assortment of Sushi & Rolls served with Wasabi, Pickled Ginger and Soy Sauce
\$660 Display (based on approximately 75 pieces)

Smoked Salmon Display

Smoked Salmon served with Fresh Lemon, Hard Boiled Egg,
Browne Trading Company Salmon Roe, Red Onions & Capers
\$10 p/p, plus tax & gratuity

Mediterranean Display

Grilled Eggplant, Fresh Tomatoes & Fresh Mozzarella with Basil Oil,
Bruschetta with White Bean Dip, Cabernet Mushrooms, Grilled Asparagus with Lemon-Olive Oil,
Roasted Peppers & Whole Roasted Garlic Cloves served with Assorted Mediterranean Breads
\$15.5 p/p, plus tax & gratuity

Table of Specialty Cheeses

Domestic & Imported Cheeses with Seasonal Fruit Garnish & Crackers
\$7 p/p, plus tax & gratuity

Greek Platter

House Made Hummus, Falafel, Dolmas, Taziki, Tabouli,
Baba Ganoush & Pita Bread
\$9 p/p, plus tax & gratuity

**For all stations that require an attendant, there is a \$75 fee.
Stations are displayed for one hour.**

Jonathan's OGUNQUIT

BEVERAGE SERVICE

By the hour	Well/Call Open	Top-Shelf Open	Beer & Wine
1 hour	\$19	\$22	\$15
2 hours	\$24	\$32	\$21.5
3 hours	\$32	\$43	\$27
4 hours	\$43	\$52.5	\$34
5 hours	\$44.5	\$59	\$32

*All above prices do not include any Premium Wine by the Glass, Imported Beers, Bottled Wine or Champaign Toasts

BAR ENHANCEMENTS

Prices are per gallon – a gallon will yield approximately 20 servings:

NON ALCHOHOLIC FRUIT PUNCH - \$70.5

VODKA, RUM OR CHAMPAGNE PUNCH - \$156.5

MIMOSA OR BLOODY MARY PUNCH- \$132

CHAMPAGNE TOAST - \$5 per person

COSMOPOLITAN FOUNTAIN - \$240

CHAMPAGNE FOUNTAIN - \$240

CASH BAR PRICES

Plus Tax & Gratuity

Well Drinks	\$9
Call Drinks	\$10
Top Shelf	\$11-\$12
Domestic Beer	\$6.5
Import / Micro	\$7.5-\$9.5
House Wines	\$9.5
Soda	\$4
Juice	\$4

*All Cash Bars have a \$75.00 Bartender Fee

*Tabs will be billed on "Consumption"

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Jonathan's OGUNQUIT

Please note house alcohol management policies:

- ✓ Minors under twenty-one will not be served alcohol and cannot be offered such by other guests.
- ✓ House policy will not allow for “shots” to be served
- ✓ In case of an open bar, guests will be served two beverages maximum at a time per bar visit.
- ✓ Our liquor license prohibits us from allowing alcohol to be brought in by any guests.
- ✓ Visibly intoxicated guests will be refused further alcohol service, but will be offered complimentary non-alcoholic beverages.
- ✓ Beverages may not be taken or consumed outside of the restaurant or licensed area.
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Thank you again for considering Jonathan's Ogunquit!

From our family to yours, we wish you the best!

Please keep us in mind for your rehearsal dinner, post wedding brunch and anniversary parties!

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