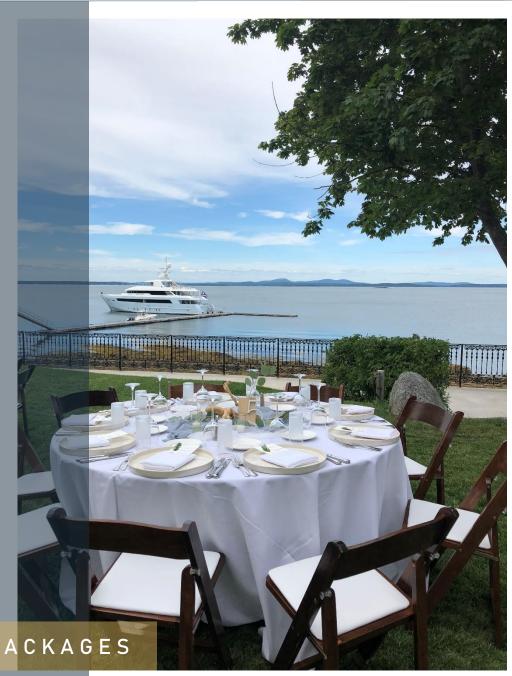
Helcome To BAR

HARBOR

RESORTS



BAR HARBOR REGENCY 2019 WEDDING PACKAGES

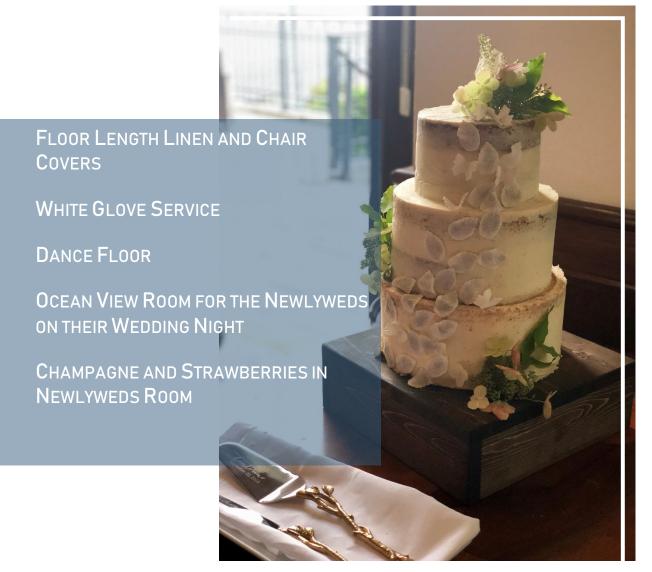
ONE HOUR RECEPTION WITH
DISPLAYED AND PASSED HORS
D'OEUVRES

PREMIUM BRAND ONE HOUR OPEN BAR
DURING COCKTAIL RECEPTION

PASSED WINE AND CHAMPAGNE UPON ARRIVAL TO COCKTAIL HOUR

CHAMPAGNE TOAST

ELEGANT SERVED DINNER



PLATINUM PACKAGE

\$150 PER PERSON

ONE HOUR RECEPTION WITH DISPLAYED AND PASSED HORS D'OEUVRES

Consecutive Five Hour Premium Brand Open Bar

Passed Wine and Champagne Upon Arrival to Cocktail Hour

CHAMPAGNE TOAST

ELEGANT SERVED DINNER

House Red and White Wine Service with Dinner

FLORAL CENTERPIECES FOR GUEST TABLES

FLOOR LENGTH LINEN AND CHAIR COVERS

WHITE GLOVE SERVICE

DANCE FLOOR

OCEAN VIEW ROOM FOR THE NEWLYWEDS ON THEIR WEDDING NIGHT

CHAMPAGNE AND STRAWBERRIES IN NEWLYWEDS ROOM



COCKTAIL HOUR

ALL PACKAGES COME WITH THE TWO
DISPLAYS

SELECT THREE OPTIONS TO BE PASSED

Displayed:

Imported and Domestic Cheese, Crackers & Breads

Crisp Raw Vegetables & Assorted Dips

Passed:

Cold Canapes:

Seared Ahi Tuna with Wasabi Aioli on Crisp Wonton Chip

Beef Tenderloin Red Onion Relish, Horseradish Cream on a French Bread Crostini

Goat Cheese Mouse Tartlet, Balsamic Fig, & Bing Cherry

Hot Hors D'oeuvres

Fiery Chicken Spring Rolls

Truffle Mac 'n' Cheese Tartlet

Shitake Leek Spring Roll with Ponzu Sauce

Blue Corn Chicken and Cheese Empanada

Soft Brie and Raspberry Phyllo Stars

Mini New England Chicken Pot Pies

Crispy Lump Crab Cake, Lemon Aioli

Bacon Wrapped Scallops, Maple Mustard Glaze



BURRATA MOZZARELLA, SEASONAL HEIRLOOM TOMATOES, CURED OLIVES, PESTO OIL, BALSAMIC REDUCTION

CAPRESE

ENTREES

ALL SERVED WITH FRESH SEASONAL VEGETABLES

WILD ATLANTIC HALIBUT SEARED ATLANTIC HALIBUT, POTATO AU GRATIN, LOBSTER BUERRÉ BLANC

FILET MIGNON OF BEEF ROASTED WILD MUSHROOMS, YUKON POTATO PUREE, MERLOT WINE SAUCE

CHICKEN PICATTA SAUTÉED CHICKEN BREAST, MASHED POTATO, LEMON WINE CAPER SAUCE

SMOKEY BACON, CHIVE MASHED POTATO, THYME JUS

NORTH ATLANTIC SALMON PAN SEARED SALMON, TOMATO JAM, KALE-BUTTERNUT RISOTTO, HERB BUERRÉ BLANC

CHOOSE TWO PROTEINS & ONE VEGETARIAN

STUFFED ACORN SQUASH TOASTED ISRAELI COUS COUS, WILD MUSHROOMS, ROASTED SUMMER VEGETABLES, BUTTERNUT BROTH, TOASTED PUMPKIN SEEDS, PUMPKIN OIL

POLENTA CAKE GRILLED ZUCCHINI ROULADE OF SEAL COVE GOAT CHEESE, TOASTED FARRO, PEPPER COULIS

ACADIAN SURF & TURF FILET MIGNON AND BUTTER POACHED MAINE LOBSTER TAIL, WHIPPED YUKON POTATO, CLASSIC AU POIVRÉ SAUCE, AND LOBSTER SHERRY BUTTER

\$20 SURCHARGE FOR DUO PLATE

THE BAR

PREMIUM LIQUORS

NEW AMSTERDAM VODKA
BOMBAY GIN
CRUZAN RUM
SAUZA BLUE TEQUILA
DEWARS SCOTCH
JIM BEAM BOURBON
CANADIAN CLUB WHISKEY
HOSTED BAR: \$8 PER DRINK
CASH BAR: \$10 PER DRINK

TOP SHELF LIQUORS

TITOS VODKA
BEEFEATER GIN
BACARDI RUM
CAPTAIN MORGAN RUM
CUERVO GOLD
DEWARS SCOTCH
JACK DANIELS BOURBON
VO CANADIAN WHISKEY
HOSTED BAR: \$9 PER DRINK
CASH BAR: \$11 PER DRINK

ULTIMATE LIQUORS

GREY GOOSE VODKA
BOMBAY SAPPHIRE GIN
BACARDI 8 RUM
CHIVAS REGAL SCOTCH
HORNITOS TEQUILA
CROWN ROYAL WHISKEY
WOODFORD RESERVE
BOURBON
HOSTED BAR: \$10 PER DRINK
CASH BAR: \$12 PER DRINK

DOMESTIC BEER

SHIPYARD ISLAND TIME SESSION IPA
BUD LIGHT

IMPORTED & CRAFT BEER

HEINEKEN
CORONA
CORONA LIGHT
SAM ADAMS LAGER
BAXTER MAINE LAGER
BAR HARBOR REAL ALE



ADDITIONAL BARTENDER \$300

ADDITIONAL BAR\$500

ENHANCEMENTS

DISPLAYED FOR ONE HOUR

ICED SHELLFISH DISPLAY
OYSTERS, COLD WATER SHRIMP, STONE CRAB
CLAWS
\$28 PER GUEST
ADD LOBSTER TAILS - MARKET PRICE

SHRIMP COCKTAIL

ICED DISPLAY OF JUMBO SHRIMP, COCKTAIL SAUCE

\$ 3 PER PIECE

MEDITERRANEAN ANTIPASTO
DOMESTIC AND IMPORTED CHEESES, ROMA
TOMATOES WITH MOZZARELLA, BASIL AND OLIVE
OIL, GRILLED VEGETABLES, ROASTED PEPPERS,
MUSHROOMS AND CURED MEATS, GRILLED COUNTRY
BREAD
\$11 PER GUEST



S'MORES STATION
GRAHAM CRACKERS, MARSHMALLOWS, ASSORTMENT
OF CHOCOLATES
\$8PER GUEST

DESSERT STATION
ASSORTED HOUSE MADE MINI DESSERTS
\$6 PER GUEST

CEREMONY

ON-SITE WEDDING CEREMONY

\$700

WHITE CEREMONY CHAIRS
INFUSED WATER STATION

TENTS CAN BE ARRANGED FOR A ADDITIONAL CHARGE AS BACK UP SPACE



5 HOUR EVENT



SATURDAY FACILITY FEE\$3,000 FOOD & BEVERAGE MINIMUM \$10,000

