

*Welcome*  
TO BAR  
HARBOR  
RESORTS

BAR HARBOR REGENCY WEDDING PACKAGES 2022



# GOLD PACKAGE

\$120 PER PERSON

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

FLOOR LENGTH LINEN AND CHIVARI  
CHAIRS

WHITE GLOVE SERVICE

DANCE FLOOR

OCEAN VIEW ROOM FOR THE  
NEWLYWEDS ON THEIR WEDDING NIGHT

CHAMPAGNE AND MACROONS IN  
NEWLYWEDS ROOM



# PLATINUM PACKAGE

\$160 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

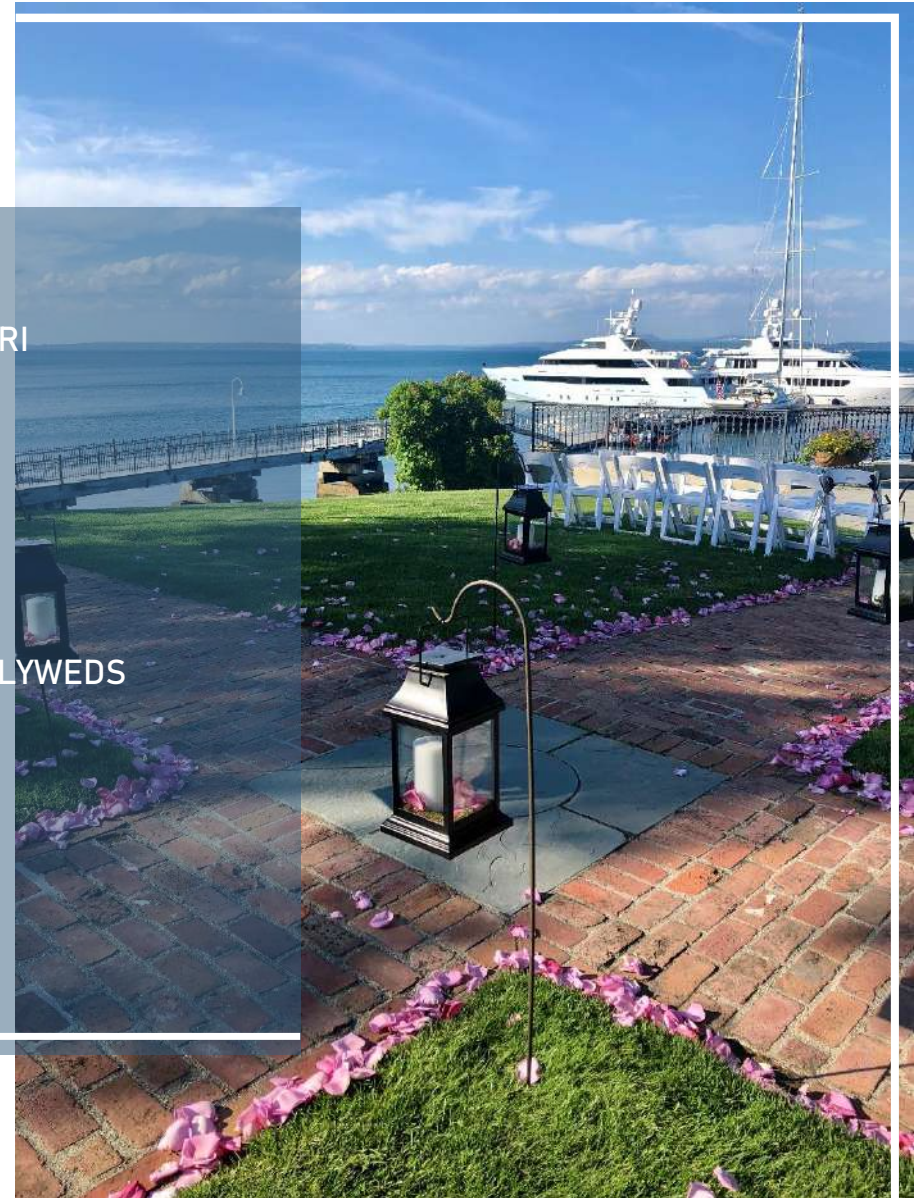
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# COCKTAIL HOUR

*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



# SALAD

*SELECT ONE*  
*SALAD*

## CLASSIC HOUSE

BABY FIELD GREENS, SUNDRIED BLUEBERRIES, TEARDROP TOMATOES, GORGONZOLA CHEESE, WILD BERRY VINAIGRETTE

## CAESAR

HEARTS OF ROMAINE, ROASTED PLUM TOMATO, GARLIC CROUTONS, ANCHOVIES, SHAVED PECORINO CHEESE

## BABY LEAF SPINACH

FRESH EGG, ROASTED PORTOBELLO MUSHROOMS, BLUE CHEESE, CANDIED WALNUTS, PICKLE RED ONION, BALSAMIC VINAIGRETTE

## POACHED PEAR

WILD ARUGULA, TEARDROP TOMATOES, GOAT CHEESE, WALNUT BRITTLE, WHITE BALSAMIC VINAIGRETTE

## CAPRESE

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

# 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

NATURAL AIRLINE CHICKEN  
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



## ADDITIONAL ENHANCEMENTS

### ICE SCULPTURE

\$350+ PER ITEM

### S'MORES STATION

GRAHAM CRACKERS, MARSHMALLOWS, ASSORTMENT  
OF CHOCOLATES

\$8 PER GUEST

### DESSERT STATION

ASSORTED HOUSE MADE MINI DESSERTS

\$6 PER GUEST



# CEREMONY

ON-SITE WEDDING CEREMONY

\$900

WHITE CEREMONY CHAIRS  
INFUSED WATER STATION

*TENTS CAN BE ARRANGED FOR AN ADDITIONAL  
CHARGE AS BACK UP SPACE*



# RECEPTION

5 HOUR EVENT

FRIDAY-SUNDAY FACILITY FEE \$2,000  
FOOD & BEVERAGE MINIMUM \$8,000

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