Melcome To BAR

HARBOR

RESORTS



BAR HARBOR REGENCY WEDDING PACKAGES 2022

GOLD PACKAGE

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

\$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

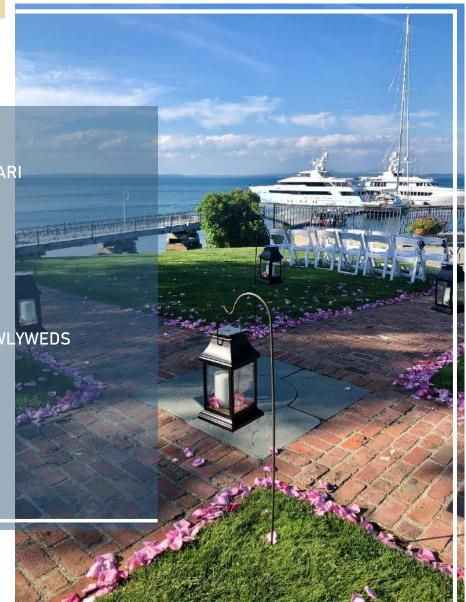
FLOOR LENGTH LINEN AND CHIVARI CHAIRS

WHITE GLOVE SERVICE

DANCE FLOOR

OCEAN VIEW ROOM FOR THE NEWLYWEDS ON THEIR WEDDING NIGHT

CHAMPAGNE AND MACROONS IN NEWLYWEDS ROOM



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

EARTS 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

A C A D I A N S U R F & T U R F
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

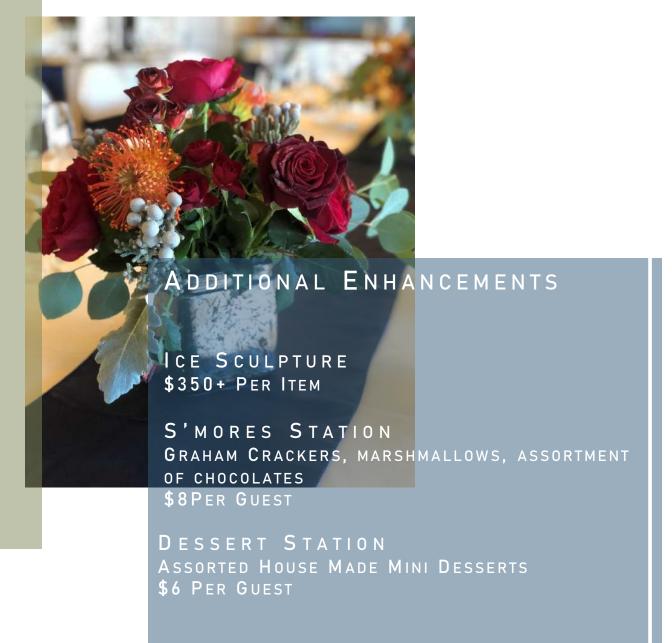
TOMATOES WITH MOZZARELLA, BASIL AND OLIVE

OIL, GRILLED VEGETABLES, ROASTED PEPPERS,

MUSHROOMS AND CURED MEATS, GRILLED

COUNTRY BREAD

\$11 PER GUEST



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