

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

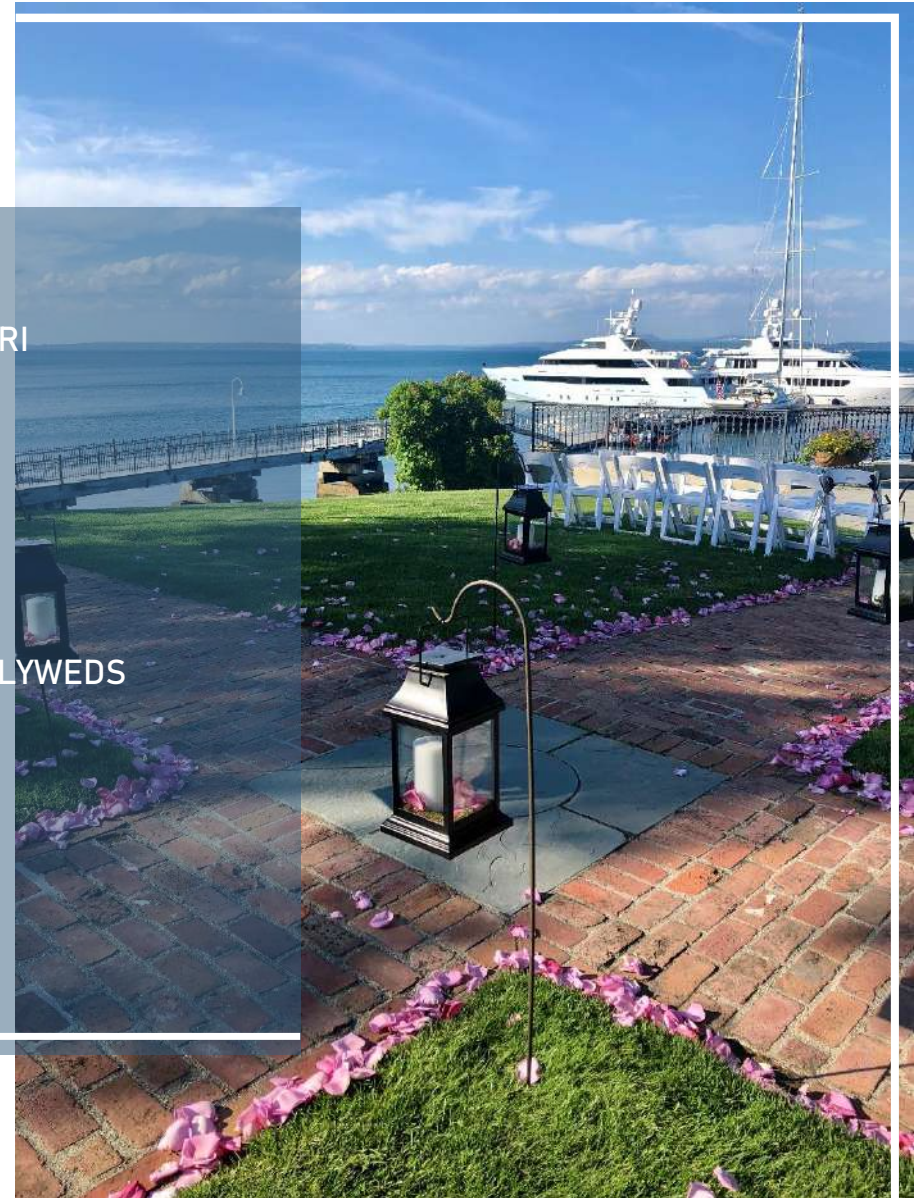
FLOOR LENGTH LINEN AND CHIVARI
CHAIRS

WHITE GLOVE SERVICE

DANCE FLOOR

OCEAN VIEW ROOM FOR THE NEWLYWEDS
ON THEIR WEDDING NIGHT

CHAMPAGNE AND MACAROONS 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

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
DEWAR'S 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
DEWAR'S 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