



Village by the Sea Maine's Wedding Place

All Wedding Packages Include

- ♥ *Maine Ballroom (up to five hours)*
- ♥ *Professional on-site event coordinator*
- ♥ *Superior plated or buffet dinner choices*
- ♥ *China and flatware*
- ♥ *White wooden Chiavari chairs*
- ♥ *White floor length table linen with choice of white or cream overlay*
- ♥ *Choice of white or cream napkin*
- ♥ *Wedding cake*
- ♥ *Cake cutting service*
- ♥ *Coffee and tea service*
- ♥ *Deluxe hotel suite for bride and groom night of reception*

Ruby Wedding Package



- ◆ *Choice of one Reception Display*
- ◆ *Salad served with fresh rolls and butter*
- ◆ *Choice of two plated entrees*
- ◆ *Choice of vegetable and starch*

Ruby Package from \$64.95

**Please see menu for date restrictions*



Sapphire Wedding Package



- ◆ *Three Unique Reception Displays*
- ◆ *Choice of colored napkins*
- ◆ *Champagne toast with seasonal fruit*
- ◆ *Choice of four passed Hors d'oeuvres*
- ◆ *Choice of salad served with fresh rolls and butter*
- ◆ *Intermezzo*
- ◆ *Choice of two premium plated entrees*
- ◆ *Choice of vegetable and starch*

Sapphire Package from \$74.95

Pearl Wedding Package



- ◆ *Two Unique Reception Displays*
- ◆ *Champagne Toast*
- ◆ *Choice of three passed Hors d'oeuvres*
- ◆ *Choice of salad served with fresh rolls and butter*
- ◆ *Choice of two plated entrees*
- ◆ *Choice of vegetable and starch*

Pearl Package from \$69.95



Diamond Wedding Package



- ◆ *Two Unique Premium Reception Displays Plus choice of Imported Cheese and Fruit Display OR Antipasti Display*
- ◆ *Champagne toast with seasonal fruit*
- ◆ *Choice of five passed Hors d'oeuvres*
- ◆ *Choice of salad served with fresh rolls and butter*
- ◆ *Intermezzo*
- ◆ *Choice of two premium plated entrees*
- ◆ *Choice of vegetable and starch*
- ◆ *On-site ceremony included*
- ◆ *Colored napkins and sashes*
- ◆ *Two nights lodging with Deluxe Dining package on first anniversary*

Diamond Package from \$89.95

All food and beverage services are subject to current Maine State tax plus 23% service charge



Village by the Sea
Maine's Wedding Place



Ruby Wedding Package

*Available Select Dates Only**

\$64.95 per person



Reception Display

Please select one



Crudités Display

To include carrots, zucchini, cherry tomatoes, celery sticks, broccoli, cauliflower, cucumber, peppers, and served with a spinach dip

Imported Cheese and Fresh Fruit Display

To include provolone, cheddar, pepper jack and Swiss cheeses, with green & red grapes and strawberries, and assorted crackers and pepperoni

Salad

Served with fresh rolls and butter



Mixed Greens Salad with seasonal fruit (apples, pears, or blueberries), Gorgonzola cheese, and Balsamic or Raspberry Vinaigrette dressing

Plated Entrée

Please select two



Imperial Chicken

Herbed boneless breasts, encrusted with Parmesan and Romano cheeses

Filet Mignon

Guest Choice & Dual Entrée Only

Additional \$2.00-\$4.00pp based on market price

Thick center cut of locally sourced organic beef tenderloin, served au jus or with a cabernet reduction sauce

Prime Rib

Buffet Carving Station Only

Slow-roasted beef served au jus or with a cabernet reduction sauce

Traditional Maine Baked Haddock

Tender and flaky Maine haddock with a buttery cracker crust

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Village by the Sea

Maine's Wedding Place

Lobster Macaroni and Cheese

Rich, homemade macaroni and cheese with tender chunks of fresh Maine lobster

Vegetable Tart

Spinach, roasted red peppers, tomatoes and cheddar cheese layered in a full pastry crust

Entrées served with a choice of vegetable and starch, please select one of each

Vegetable

Sautéed Vegetable Medley

Grilled Vegetable Medley

Starch

Mashed Potato

Potatoes Au Gratin

Baby Red Bliss Potatoes sautéed in garlic

Rice Pilaf



Please note: The Ruby Package is only available November-March and select Fridays and Sundays during April-October.

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Village by the Sea

Maine's Wedding Place



Pearl Wedding Package

\$69.95 per person



Reception Display



Crudités Display

To include carrots, zucchini, cherry tomatoes, celery sticks, broccoli, cauliflower, cucumber, peppers, and served with a spinach dip

Imported Cheese and Fresh Fruit Display

To include provolone, cheddar, pepper jack and Swiss cheeses, with green & red grapes and strawberries, and assorted crackers and pepperoni

Hors d'oeuvres

Please select three



Hot

- ❖ Mini Cranberry Meatballs
- ❖ Chicken Kabobs with a peanut dipping sauce or a mango salsa
- ❖ Spanikopita
- ❖ Chicken Pesto Bruschetta on Cuban bread
- ❖ Mini Crab cakes with a lemon dill sauce
- ❖ Beef Satay Skewers
- ❖ Wild Mushrooms and Gorgonzola cheese in Phyllo

Cold

- ❖ Potato Pancakes with applesauce and sour cream
- ❖ Fresh Mozzarella skewers with Tomato and Basil
- ❖ Fresh Bruschetta with French Baguette



Salad

Please select one

Served with fresh rolls and butter



Mixed Greens Salad with seasonal fruit (apples, pears, or blueberries), Gorgonzola cheese, and Balsamic or Raspberry Vinaigrette dressing

Classic Caesar Salad with homemade croutons and shaved Parmesan

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Village by the Sea
Maine's Wedding Place

Plated Entrée

Please select two



Roasted Country Chicken

Lightly Seasoned Rotisserie Style Chicken

Chicken Saltimbocca

Boneless breasts breaded and rolled with mozzarella and prosciutto

Hanger Steak

Braised until tender in red wine with shallots

Haddock Au Gratin

Fresh baked local haddock in a delicate cream sauce with cheddar cheese

Butternut Squash Ravioli with a Sage Brown Butter Sauce

Roasted Portabella Mushroom Cap Stuffed with Seasonal Vegetables

Filet Mignon

Guest Choice & Dual Entrée Only - Additional \$2.00-\$4.00pp based on market price

Thick center cut of local organic beef tenderloin, served au jus or with a cabernet reduction sauce

Chicken Marsala (Buffet Only)

Lightly breaded breasts of chicken braised with mushrooms in a Marsala wine sauce

Prime Rib

Buffet Carving Station Only

Slow-roasted beef served au jus or with a cabernet reduction sauce

Roasted Filet of Salmon with fresh mango salsa or creamy dill sauce

Wild caught salmon with a sweet hand-made mango salsa or creamy dill sauce

Vegetable Tart

Spinach, roasted red peppers, tomatoes and cheddar cheese layered in a full pastry crust

Entrées served with a choice of vegetable and starch, please select one of each

Vegetable

Grilled Vegetable Medley

Roasted Green Beans with Almonds

Asparagus Tied with Leeks

Starch

Mashed Potatoes

Fingerling Potatoes Sautéed in Garlic

Potato Terrine

Rice Pilaf

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Village by the Sea
Maine's Wedding Place

Sapphire Wedding Package

\$74.95 per person



Reception Display



Hummus

Pureed chickpeas, Tahini, olive oil, cumin, parsley and a hint of garlic. Accompanied by Pita

Crudités Display

To include carrots, zucchini, cherry tomatoes, celery sticks, broccoli, cauliflower, cucumber, peppers, and served with a spinach dip

Imported Cheese and Fresh Fruit Display

To include provolone, cheddar, pepper jack and Swiss cheeses, with green & red grapes and strawberries, and assorted crackers and pepperoni

Hors d'oeuvres

Please select four



Hot

- ❖ *Beef Sirloin with Gorgonzola cheese wrapped in bacon*
- ❖ *Assorted Mini Quiche*
- ❖ *Scallops wrapped in Bacon*
- ❖ *Chicken Kabobs with a peanut dipping sauce or a mango salsa*
- ❖ *Mini Crab cakes with a lemon dill sauce*
- ❖ *Beef Satay Skewers*
- ❖ *Crispy Egg Rolls with Plum sauce*

Cold

- ❖ *Potato Pancakes with fresh lobster and onion vinaigrette*
- ❖ *Tortellini Skewers with Pesto*
- ❖ *Cocktail Shrimp with homemade cocktail sauce*
- ❖ *Mini Lobster Rolls*

Salad

Please select one

Served with fresh rolls and butter



Mixed Greens Salad with seasonal fruit (apples, pears, or blueberries), Gorgonzola cheese, and Balsamic or Raspberry Vinaigrette dressing



Spinach Salad with fresh Mozzarella and tomato

Intermezzo

Lemon Sorbet



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Village by the Sea

Maine's Wedding Place

Plated Entrée

Please select two



Stuffed Cornish Hens

*Whole roasted frenched semi boned Cornish game hen stuffed with wild rice and dried cranberry stuffing.
Served with white wine and chicken au jus*

Filet Mignon

8oz thick center cut of locally sourced organic beef tenderloin, topped with lobster etouffee

Roasted Chilean Sea Bass with a red pepper béarnaise sauce topped with caviar
Wild caught Chilean Sea Bass filet with a buttery béarnaise sauce with a hint of red pepper

Shrimp Scampi

Succulent shrimp in a zesty scampi sauce, served over linguini

Assorted Roasted Seasonal Vegetables in Puff Pastry

Lightly seasoned seasonal vegetables served in a flaky pastry shell with a creamy remoulade sauce

Entrées served with a choice of vegetable and starch, please select one of each

Vegetable

*Grilled Vegetable Medley
Roasted Green Beans with Almonds
Asparagus Tied with Leeks*

Starch

*Mashed Potatoes
Fingerling Potatoes Sautéed in Garlic
Potato Terrine
Rice Pilaf*



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~ Sapphire Package Page 2 ~



Village by the Sea
Maine's Wedding Place

Diamond Wedding Package

\$89.95 per person



Reception Display



Hummus

Pureed chickpeas, Tahini, olive oil, cumin, parsley and a hint of garlic. Accompanied by Pita

Crudités Display

To include carrots, zucchini, cherry tomatoes, celery sticks, broccoli, cauliflower, cucumber, peppers, and served with a spinach dip

Please select one of the following

Imported Cheese and Fresh Fruit Display

To include provolone, cheddar, pepper jack and Swiss cheeses, with green & red grapes and strawberries, and assorted crackers and pepperoni

or

Antipasti Display

Meat: Soppressata, capicola, ham capicola, ham, Genoa or salami, mortadella, pepperoni, hot or sweet dry sausage. Cheese: Imported and domestic provolone, smoked mozzarella, fontina, Jarlsberg, cheddar, muenster, gorgonzola, Danish blue, imported and domestic Swiss, pepperoni cheese, goat cheese & brie. Salad: Marinated mushrooms, artichoke hearts, eggplant strips, sun dried tomatoes, caponata, roasted peppers, tortellini salad, Italian salad, antipasto salad, Greek or oil cured olives

Hors D oeuvres

Please select five



Hot

- ❖ *Beef Sirloin with Gorgonzola cheese wrapped in bacon*
- ❖ *Scallops wrapped in Bacon*
- ❖ *Pulled Pork Sliders*
- ❖ *Mini Gourmet Burgers*
- ❖ *Chicken Kabobs with a peanut dipping sauce or a mango salsa*
- ❖ *Mini Crab cakes with a lemon dill sauce*
- ❖ *Beef Satay Skewers*
- ❖ *Tortellini Skewers with Pesto*
- ❖ *Crispy Egg Rolls with Plum sauce*

Cold

- ❖ *Mini Lobster Rolls*
- ❖ *Assorted Sushi*
- ❖ *Jumbo Shrimp with homemade cocktail sauce*
- ❖ *Mini Lobster Martinis with mixed greens and onion vinaigrette dressing*



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Village by the Sea Maine's Wedding Place

Salad

*Please select one
Served with fresh rolls and butter*



Mixed Greens Salad with seasonal fruit (apples, pears, or blueberries), Gorgonzola cheese, and Balsamic or Raspberry Vinaigrette dressing

Spinach Salad with fresh Mozzarella and tomato

Classic Caesar Salad with homemade croutons and shaved Parmesan

Plated Entrée

Please select two



Filet Mignon

8oz thick center cut of locally sourced organic beef tenderloin, topped with lobster etouffee.

Lazy Man's Maine Lobster

2lb steamed Maine Lobster cracked and ready to enjoy without the mess

Filet Mignon wrapped in Bacon and topped with foie gras

Locally raised beef wrapped in crispy bacon and topped with Hudson Valley foie gras

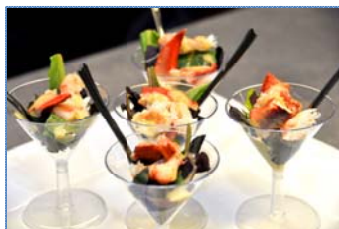
Roasted Chilean Sea Bass with a red pepper béarnaise sauce topped with caviar

Wild caught Chilean Sea Bass filet with a buttery béarnaise sauce with a hint of red pepper and topped with caviar

Traditional Spanish Paella

*Seasoned rice with shrimp, scallops, and mussels, and chorizo
Assorted Roasted Seasonal Vegetables in Puff Pastry with a remoulade*

Entrées served with a choice of vegetable and starch, please select one of each



Vegetable

*Grilled Vegetable Medley
Roasted Green Beans with Almonds
Asparagus Tied with Leeks*

Starch

*Mashed Potatoes
Fingerling Potatoes Sautéed in Garlic
Potato Terrine
Rice Pilaf*

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