

# Sunday Brunch Wedding Package

\$54.95 per person

## Includes

- Maine Ballroom (up to 4 hours)
- Professional on-site coordinator
- China and flatware
- White wooden Chiavari chairs
- White, cream, or black standard linen (tablecloth, overlay)
- Choice of colored napkins from in-house inventory
- Domestic and imported cheese, cracker, and fruit display
- Mimosa toast
- Wedding cake and cake cutting service
- Deluxe hotel suite for wedding couple the night of the reception

## Menu

Assorted muffins, Danish, breakfast breads

Assorted yogurt

Seasonal fruit salad

Applewood-smoked bacon and breakfast sausage

Spiced red potatoes, caramelized onions, and sweet peppers

Scrambled eggs with chives

Parmesan-encrusted chicken, thyme jus

Fresh mozzarella salad with pear tomato, cucumber, Bermuda onion, basil, balsamic glaze

Roasted asparagus and vegetable antipasto, raspberry vinaigrette

Served with assorted juices, teas, and coffee station

## Enhancements

**Eggs Benedict topped with Hollandaise** - \$4.95 per person

**Omelet Station** - \$8.95 per person + \$75 for action station

Choose onions, peppers, mushrooms, spinach, tomato, shredded cheddar, and feta cheese

**Carving Station** (choose one) - \$75 for action station

Honey-glazed ham with pineapple chutney \$5.95 per person

Roasted Tom Turkey with giblet gravy and cranberry sauce \$7.95 per person

Herb and Pommery-rubbed NY strip loin or prime rib with port wine demi-glaze \$11.95 per person

*All menus selections may be modified. Vegan, gluten-free, and dairy-free options are available. Additional charges may apply. Please advise your event planner of any dietary restrictions before you give your final count. All food and beverage services are subject to current Maine State tax plus a 23% service charge. Menu contents and pricing is subject to change without notice.*