



Chebeague Island Inn Wedding Brochure





Your Wedding at Chebeague Island Inn

Congratulations on your engagement!

Chebeague Island Inn welcomes the opportunity to host your special day. Located on the largest island in picturesque Casco Bay, Chebeague Island is easily accessible by water taxi from Portland or ferry from Yarmouth.

All of our weddings take place under a tent, which is rented exclusively for you for your wedding based on your vision and budget. Ceremonies and cocktail hours take place outside overlooking Casco Bay and the splendid perennial gardens of the Inn.

We accept a limited number of weddings each season to ensure each wedding receives the attention to detail it deserves and you desire. Together we will design your wedding menu using our a la carte offerings to create the perfect package for you.

We look forward to helping you create your perfect day amidst the natural splendor of our island paradise.

Warm regards,

Chebeague Island Inn Events Team



*Chebeague
Island Inn*



Our 21-room boutique hotel, just 20 minutes north of Portland, features serene and comfortable guest rooms, free of TVs and phones. Our Great Room is designed to be your living room while you and your guests are with us, giving you the opportunity to connect before your wedding day. There is a 9-hole golf course, sandy beaches, bikes and tennis courts to enjoy all weekend.





Make Your Dream a Reality with a Custom Package

Extraordinary views and memories from our Wrap Around Porch and Front Lawn overlooking Casco Bay and the Coast of Maine.

Five-Hour Beverage Packages

(Pick One)

Bronze Package

Includes:

Soft Drinks and Mixers

Red & White House Wine

Assorted Imported & Domestic Bottled Beer

Silver Package

Includes:

Soft Drinks and Mixers

Absolut Vodka, Beefeater Gin, Bacardi Rum, Jim Beam Bourbon, Dewar's Scotch, Seagram's Whiskey, and Jose Cuervo Tequila

Red & White House Wine

Assorted Bottled Beer and One keg

Gold Package

Includes:

Soft Drinks and Mixers

Kettle One Vodka, Bombay Sapphire Gin, Gosling's Rum, Jack Daniel's, Johnnie Walker Black Scotch, Makers Mark, 1800 Tequila

Red & White House Wine

Assorted Bottled Beer and One keg

Toast

(Price per guest)

House Prosecco Toast *Included in open bar package*

Champagne Toast of "Veuve Clicquot" *additional cost*



Stationary Hors D'oeuvres

(Price per guest)

Artisan Cheese Board

Imported & Domestic Cheese Options (pick 3):
Blue Hill, Pineland Farms Cheddar, Bucheron, Smoked Gouda
Seasonal Fruit
Local honey
Mustards
Artisan crackers

Local Farm Stand

Marinated Mushrooms
Grilled Onions
Roasted Bell Peppers
Garden Tomatoes
Farm Carrots
Assorted House Pickles
House Made Buttermilk Ranch Dipping Sauce
House Made Blue Cheese Dipping Sauce

Fruit Board

Assorted Fruits
Lemon Poppy Seed, Honey Cream Cheese, and Chocolate Dip

Chebeague Island Inn Raw Bar

+Chef Attendant Cost
Locally Harvested Oysters
Locally Harvested Clams
Local Lobster Claws
Shrimp Cocktail
Rose-Pink Peppercorn Mignonette Sauce, Cocktail Sauce, Hot Sauce, Lemon
* Priced per piece



Passed Hors d'oeuvres

Cold Choices

Caprese

Mozzarella / Tomato / Basil

Salmon Crepe

Crème Fraîche / Chive / Caper

Chicken Salad

Jalapeño / Cilantro / Lime

Beef Tartar

Pickled Shallot / Horseradish

Maine White Fish Ceviche

Lime / Fresno Chili

Shrimp

Mango / Curry

Mini Lobster Roll

Roasted Beet Salad

Feta / Herbs

Hot Choices

Lobster Beignets

Aioli / Tarragon

Arancini

Spicy Tomato Sauce / Lemon / Chervil

Mini Crab Cakes

House Rémoûlade / Parsley

Chickpea Panisse

Tahini / Yogurt

BBQ Pork

House Glaze / Cilantro / Scallion

Duck Meatballs

Cherry Sauce

Price per guest: One Cold + Two Hot / Two Hot + Three Cold



Reception

Courses for Your Custom Plated Dinner:
(Pick One)

Platinum Package

Includes:

Choice of Appetizer, Soup or Salad
Choice of Two Entrees
Cake Cutting and Coffee Service

Diamond Package

Includes:

Choice of Appetizer
Soup or Salad
Choice of Two Entrees
Cake Cutting and Coffee Service





Wedding Reception Lobster Dinner Plated

Tier I

Simple Green Salad
Wild Maine Mussels
1.25 lb. lobster
Corn on the Cob
Red Bliss Potatoes
Rolls & drawn butter
Strawberry Shortcake OR Whoopie Pie

Tier II

Seafood Chowder
Simple Green Salad
Sautéed Clams
Wild Maine Mussels
1.25 lb. lobster
Corn on the Cob
Red Bliss Potatoes
Rolls & drawn butter
Strawberry Shortcake OR Whoopie Pie

Surf and Turf

Simple Green Salad
Wild Maine Mussels
1.25 lb. lobster
6oz filet
Corn on the Cob
Red Bliss Potatoes
Rolls & drawn butter
Strawberry Shortcake OR Whoopie Pie

Includes – plastic lobster bib and wet nap



Plated Desserts

(Price per guest)

Chebeague Island Inn House Made

Cheesecake

White Chocolate with Graham Crumble

Shortcake

Seasonal Berries and Sweet Cream

Chocolate Tart

Dark Chocolate Ganache with Salted Caramel and Sea Salt

Sticky Toffee Cake

Warm Spices and Brown Butter

Lemon Pudding Cake

Lemon Curd, Blueberries, and Thyme





Dessert Stations

(Price per guest)

Select any five

Select any seven

Select any ten

Chebeague Island Inn Patisserie

Confectionery Shoppe

Dark, Milk, or White Chocolate Truffles

Coated in crushed nuts, cocoa, or 10x

Fudge

Maple, Chocolate, or Peanut Butter

Pate de Fruit

Seasonal fruit and Sweet Tart Sugar

Monogrammed Cookies

Sugar Cookie with Royal Icing

Baker's Rack

Mousse Brownie

Double Chocolate Mousse Fudge Brownie

Chewy Blondie

Brown Butter and Maple

Raspberry Linzer Tart

Raspberry Preserve with Hazelnut Crust

Lemon Bars

Butter Short Crust with Lemon Curd and Vanilla Sugar

Whoopie Pie

Chocolate Cake with Marshmallow Cream

Fruit Tart

Pastry Cream with Seasonal Fruit and a Sugar Glaze

Eclairs

Chocolate or Vanilla Custard Filling

Cookies

Chocolate Chip, Snickerdoodle, Double Chocolate, or Oatmeal



Late Night Snacks

Chicken Wings/Tenders

BBQ, Buffalo Ranch, or Blue Cheese Dipping Sauce

Nacho Bar

Chips, Beef, Melted Cheese, Salsa and Sour Cream

Mini Sliders

House Made Pizza

Cheese, Onion and Pepper, or Pepperoni

Soft Pretzels

Beer Cheese or Honey Mustard Dipping Sauce

Fresh Cut Fries

Plain or Parmesan Dusted with Aioli





Complimentary with Every Package:

Bellman Service
Getting Ready Room for the Bridal Party
Ocean View Guest Room for the Couple on their Wedding Night
Tasting of Final Menu for 2

* All pricing above does not include Maine State Tax (8%) and Service Tax (20%)

Tax & Service Charge: All Food and Beverage related charges are subject to a 8.0% Maine Service Provider Tax. A Taxable Service Charge of 20% will be added to all banquet and conference food and beverage charges and will be retained by the hotel. This Service Charge is not a gratuity and does not represent a tip, gratuity or service for any service personnel. Please note that State and Local Taxes are subject to change and that the prevailing tax rates will be imposed when the event occurs.

