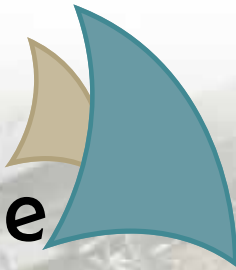


Atlantic Oceanside

Hotel & Event Center



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2019

BAR HARBOR • MAINE



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so ^a love deep ^{the} ocean jealous ^{would be}

Congratulations on your engagement. Thank you for considering the Atlantic Oceanside Hotel & Event Center. We invite you to celebrate your special day at our picturesque location on the edge of Frenchman Bay.

Imagine being surrounded by your family and friends while you exchange vows. In the background, the sound of gentle waves on the shore and the sight of a distant schooner.

We offer you spacious reception facilities that will comfortably accommodate 50 people to 250 people. Our 7,800 square foot event space is versatile enough to create an intimate atmosphere for all of your guests. Outdoor tented receptions enjoy a view of the Bay from the lawn.

We look forward to the opportunity to help you create the perfect day.

our approach to your special day



Wedding Guidance

We believe in providing our couples with the utmost service and attention throughout the wedding planning process. From selecting the perfect date, to carefully choosing menus, reserving hotel guest rooms, helping to find the ideal local vendors and finalizing time lines and schedules, we will work with you to make your wedding everything you've dreamed of and more. When you arrive at the hotel for your wedding weekend, you will be greeted by our teams countless years of experience. Our team of professionals are with you from the beginning of your rehearsal through the end of your reception, busily working behind the scenes to make your wedding nothing short of spectacular.

Accommodations

Imagine your family and friends waking up in the morning to the sound of waves lapping the shoreline of Frenchman Bay. Every room has a balcony or terrace and picturesque ocean views. Each morning begins with a complimentary continental breakfast in the Cadillac Cafe with indoor and outdoor seating. We encourage our guests to enjoy star gazing on our pebble beach or take a refreshing swim in one of our heated saltwater pools. We are only minutes away from Downtown Bar Harbor and Acadia National Park.

Ceremonies & Receptions

Our 12 acres of rolling lawns, gardens and gazebo offer several unique ceremony locations. Following your ceremony, photo opportunities are abundant along the shore and among the gardens.

Your guests will enjoy the spaciousness of our Event Center when it's time for dinner and dancing. With room to spread out, we offer an area with comfortable seating and a bar, a dining room with large round tables and a stage and dance floor to dance the night away.

the historic Willows mansion



Let Charlotte Baker's historic summer home, the Willows, take you and your guests on a trip back in time.

Built in 1913, this 13 bedroom mansion, restored to its original splendor with period furnishings, is the perfect location for your closest friends and family to gather and socialize for the weekend.

Imagine your guests gathering for cocktail hour in the terraced rock garden following your ceremony. With its rich history and local charm, this gem will provide you with an unforgettable wedding weekend that your guests will be talking about for years to come.



floor plan

Package Includes

- Ball room
- Dance floor, tables, and chairs
- White floor length tablecloths and napkins
- One hour cocktail reception
- Stationary hors d'oeuvre displays
- Elegant passed hors d'oeuvres
- Bountiful chef attended buffet, gourmet three course plated dinner or stylized stations.
- Sparkling champagne toast
- Complimentary cake cutting
- Complimentary oceanfront suite on your wedding night
- Special rates for your guests



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à la Carte

- Oceanside ceremony
- Chivari chairs or custom chair covers
- Custom linens
- Tented reception
- Bistro lights
- Custom wine service with dinner
- Rehearsal dinner
- Post wedding brunch



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Wedding Menus
Jumbo Shrimp Cocktail
Maine Crab Cakes
Prime Rib
Caprese Stuffed Chicken
Basil Pesto Gnocchi

A Beautiful Beginning... to your wedding weekend

Rehearsal Dinner | 25 person minimum

Traditional BBQ \$30

Served with Sweet Tea, Freshly Brewed Coffee & Tea

- Homemade Slow Cooked Pulled Pork
- Herb Rubbed Grilled Chicken Breast
- New England Baked Beans
- Potato Salad with Bacon and Hard-Boiled Egg
- Freshly Baked Corn Bread
- Sliced Fresh Watermelon
- Strawberry Shortcake
Homemade biscuit, fresh whipped cream
- Traditional Coleslaw
- Steamed Corn-on-the-Cob

Enhancements

- Barbecued Pork Spare Ribs \$5pp
- Grilled 10oz. New York Strip \$8pp
- Caesar Salad \$2pp
crisp romaine, homemade dressing

Lobster Bake \$38

Choice of Entrée

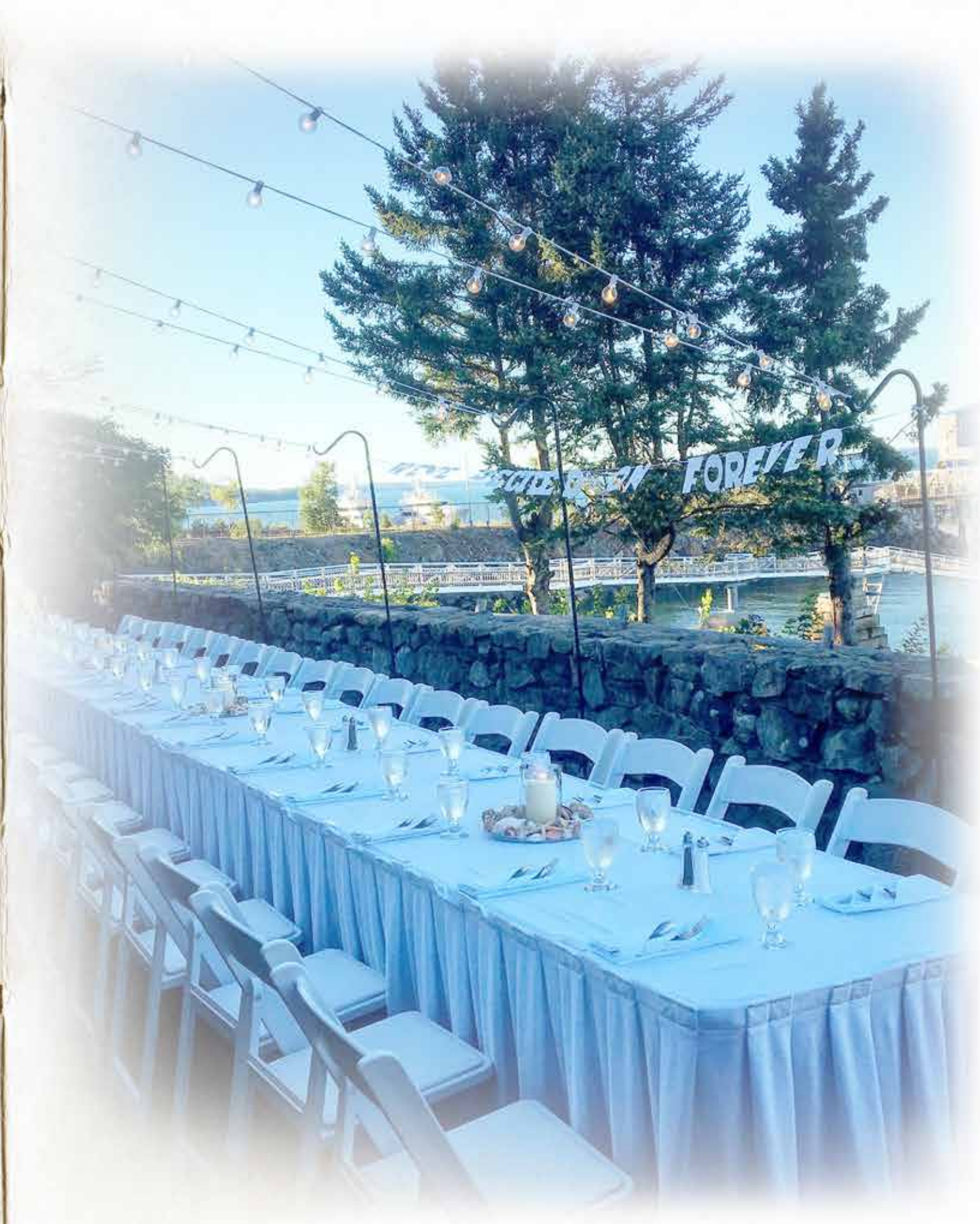
- Whole Maine 1¼ pound Lobster with Drawn Butter
- Grilled Hand Cut New York Sirloin Steak
- Herb Grilled Chicken
- Portobello Mushroom stuffed with Couscous,
Baby Spinach & Artichokes
- Accompanied By:
 - Steamed Corn on the Cob
 - Roasted Maine Baby Red Potatoes
 - Freshly Baked Rolls with Butter
 - Wild Maine Blueberry Pie with Whipped Cream
 - Freshly Brewed Regular and Decaffeinated Coffee,
Selection of Herbal Teas

Enhancements

- Cup of Homemade New England Clam Chowder \$4pp
- Steamed Rope Cultured Mussels \$5pp
- AO Green Salad \$3pp
tender greens, cucumbers, sweet bell peppers, carrots,
cherry tomatoes, apple vinaigrette



Please inquire with your Catering Sales Manager for additional suggestions.
Please note: all pricing is subject to a 8% Maine state tax and a 20% service charge.
All menu prices are based on 2019 rates. Menu prices are subject to change.



Specialty Hors D'oeuvres

Specialty Hors D'oeuvres

Displayed Hors D'oeuvres
Priced per display for 50/100 people

- Antipasto** 200/325
variety of cured imported meats and cheeses, fresh mozzarella, kalamata olives, pepperoncini, marinated artichokes, cherry tomatoes, mixed greens, italian dressing, balsamic glaze
- Brie En Croute** 125/175
imported brie with honey and almonds in puff pastry served with sliced apples, croustade
- Dipping Station** 225/325
fresh maine lobster dip, spinach and artichoke dip, fresh tortilla, assorted crackers
- International Cheese Display** 200/325
imported and domestic assorted soft & hard cheeses with crackers and assorted fruit
- Mexican Salsa Bar** 125/200
green and red salsas, guacamole, cheese queso dip, sour cream—served with fresh corn tortilla chips



Passed Hors D'oeuvres

Priced per piece

- Asparagus, Spinach, Feta Petite Quiche \$2
- Pesto Caprese Spoonful \$1.50
- Vegetarian Spring Roll \$2
- Mini Grilled Cheese, Tomato Soup Shooter \$2
- Mini Gourmet Grilled Cheese, French Onion Soup Shooter \$2
- Spanakopita \$1.50
- Spinach Stuffed Mushrooms \$1.50
- Watermelon Mint Feta Spoonful \$1.50
- Chicken Satay, peanut sauce \$2
- Coconut Crusted Chicken, Onion Marmalade \$2
- Mini Waffle, Chicken, Spicy Maple Syrup \$2
- Cheeseburger Slider \$3
- Herbs de Provence Beef Tenderloin \$3
- Roast Beef, Mushroom Puff Pastry \$2
- Blackened Lamb Lollipop \$4
- Bacon Wrapped Date, Almond, Brown Sugar \$2
- Bacon Twirled Garlic Breadstick \$2
- Bacon Goat Cheese Crostini \$2.50
- Fresh California Rolls \$3
- Crab Stuffed Mushrooms \$2
- Maine Crab Cakes \$3
- Pickled Ginger Sesame Tuna Spoonful \$3
- Jumbo Shrimp Cocktail \$3
- Maine Lobster Salad Spoonful \$4
- Maine Lobster Cake \$4
- Lobster Macaroni & Cheese Spoonful \$4
- Sea Scallop wrapped in Bacon \$3



Cranberry Island Plated Package

Hors d'oeuvres

- Fresh Seasonal Vegetable Crudité
- Pesto Caprese Spoonful
- Coconut Crusted Chicken, Onion Marmalade

First Course

- Select One**
- AO Green Salad**
tender greens, sweet bell peppers, carrots, cherry tomatoes, house vinaigrette
 - Quiet Side Salad**
arugula, mozzarella, fig, prosciutto crisps, champagne vinaigrette
 - Sieur De Monts Salad**
mixed greens, goat cheese, pears, candied pecans, maple balsamic vinaigrette
 - Traditional Caesar Salad**
crisp romaine lettuce, parmesan cheese, croutons, homemade caesar dressing

Entrées

- Select Two**
- Herb Roasted Chicken Breast** \$57
 - Chicken Boursin** \$60
stuffed with spinach and boursin, wrapped in a puff pastry
 - Stuffed Pork Loin** \$61
with apple, bacon, gorgonzola
 - North Atlantic Stuffed Haddock** \$61
shrimp, scallops, homemade stuffing
 - Tuscan Salmon** \$60
atlantic salmon, creamy garlic sauce, sun dried tomatoes, baby spinach
 - Pan Seared Scallops** \$63
parmesan & spinach risotto
 - Baked Stuffed Lobster** Market Price
 - Petite Filet Mignon & Brown Butter Lobster Tail** Market Price
 - Filet Mignon, 8oz** \$66
red wine demi-glace sauce
 - Prime Rib** \$63
slow roasted with au jus
 - Peppercorn Crusted Sirloin** \$64
12oz. hand cut sirloin encrusted, black peppercorn, brandy cream sauce
 - Lamb Chop** \$70
red wine reduction
 - Select One**
 - Stuffed Portabella Mushroom** ^v \$56
stuffed with quinoa, artichoke hearts, spinach, feta
 - Basil Pesto Gnocchi** ^v \$57
roasted red peppers
 - Butternut Squash Ravioli** ^v \$55
spinach cream sauce

Sweet Delights

- Select One**
- Chocolate Covered Strawberries
 - Scoop of Vanilla Bean Ice Cream
 - Tuxedo Strawberries \$2
- Includes Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Champagne Toast



Please note: all pricing is subject to a 8% Maine state tax and a 20% service charge. All menu prices are based on 2019 rates. Menu prices are subject to change.

Bar Island Buffet

\$64 per person | 50 person minimum

Hors d'oeuvres

- Fresh Seasonal Vegetable Crudité
- Pesto Caprese Spoonful
- Coconut Crusted Chicken, Onion Marmalade

First Course - Served

Select One

- AO Green Salad**
tender greens, sweet bell peppers, carrots, cherry tomatoes, house vinaigrette
- Traditional Caesar Salad**
crisp romaine lettuce, parmesan cheese, garlic croutons and homemade caesar dressing

Sides

Chef's Seasonal Vegetable

Select One starch

- Garlic Mashed Potatoes
- Rice Pilaf with Garden Herbs
- Roasted Red Potatoes

Entrées

Select Two

- Chicken Piccata**
tender chicken breast, fresh lemon butter, white wine, capers, parsley
- Caprese Stuffed Chicken**
chicken breast stuffed with tomato, basil, fresh mozzarella, balsamic glaze
- North Atlantic Haddock**
baked with a crumb topping, butter, fresh lemon
- Atlantic Salmon**
skillet seared, creamy cilantro lime sauce
- Roasted Stuffed Pork Loin**
stuffed with apple, bacon, gorgonzola. chef carved
- Grilled Marinated Flank Steak**
house marinated, chef carved
- Roasted Top Round**
bordelaise sauce, chef carved

Select One

- Vegetable Alfredo** ▾
summer squash, zucchini, broccoli, carrots, red and green peppers, onions, penne pasta, homemade alfredo sauce
- Eggplant Parmesan** ▾
breaded eggplant, mozzarella, parmesan, marinara
- Vegetable Stir-Fry** ▾
crisp pan seared seasonal vegetables, asian style sauce

Sweet Delights

Select One

- Chocolate Covered Strawberries
- Scoop of Vanilla Bean Ice Cream
- Tuxedo Strawberry \$2
- Includes Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Champagne Toast



Frenchman Bay Buffet

\$69 per person | 50 person minimum

Hors d'oeuvres

- Fresh Seasonal Vegetable Crudité
- International Cheeses with fresh fruit, crackers
- Pesto Caprese Spoonful
- Sea Scallops Wrapped in Bacon

First Course- Served

Select One

- Traditional Caesar Salad**
crisp romaine lettuce, parmesan cheese, garlic croutons, homemade caesar dressing
- Sieur De Monts Salad**
mixed greens, goat cheese, pears, candied pecans, maple balsamic vinaigrette
- The Quiet Side Salad**
arugula, mozzarella, fig, prosciutto crisps, champagne vinaigrette

Sides

Select One

- Parmesan Roasted Broccolini
- Marinated Grilled Vegetables
- Asparagus Polonaise
- Garlic Roasted Farm Stand Carrots

Select One

- Maple Glazed Sweet Potatoes
- Parmesan Scalloped Potatoes
- Rice Pilaf with Fresh Herbs
- Roasted Tri-color Fingerling Potatoes

Entrées

Select Two

- Seafood Newburg**
lobster, shrimp, scallops, haddock, sherry cream
- North Atlantic Stuffed Haddock**
homemade shrimp and scallop stuffing
- Lobster Macaroni and Cheese**
- Herb Roasted Statler Chicken**
served with a side chimichurri
- Prosciutto, Mozzarella Chicken Roulade**
marinara vodka cream
- Prime Rib**
au jus, chef carved
- Roasted Beef Tenderloin**
red wine demi-glace, chef carved

Select One

- Basil Pesto Gnocchi** ▾
roasted red peppers
- Butternut Squash Ravioli** ▾
spinach cream sauce

Sweet Delights

Select One

- Chocolate Covered Strawberries
- Scoop of Vanilla Bean Ice Cream
- Tuxedo Strawberries \$2
- Includes Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Champagne Toast



Carriage Trail Classic

50 person minimum

Hors d'oeuvres

- Fresh Seasonal Vegetable Crudité
- Pesto Caprese Spoonful
- Coconut Crusted Chicken, Onion Marmalade

Station 1

Select 1

Mashed or Baked Maine Potato Bar

mashed Maine red potatoes or baked russet potato, bacon, sautéed mushrooms, caramelized onions, sautéed spinach, steamed broccoli, sautéed peppers, oven roasted tomatoes, gravy, shredded cheese, sour cream

Macaroni and Cheese Bar

homemade macaroni and cheese, bacon, sautéed mushrooms, caramelized onions, steamed broccoli, sautéed peppers, oven roasted tomatoes, pickled jalapenos

Pasta Bar

cavatappi pasta, penne pasta, marinara sauce, alfredo sauce, italian sausage, grilled chicken, meatballs, shredded parmesan cheese

Station 2

Select 1

Antipasto

variety of cured imported meats and cheeses, fresh mozzarella, hummus, kalamata olives, pepperoncini, marinated artichokes, cherry tomatoes

Build Your Own Caesar

crisp romaine lettuce tossed with creamy caesar dressing, grilled chicken breast, sliced grilled steak, romano cheese, croutons, marinated grilled asparagus, olives, roasted tomatoes

Create Your Own Salad

mixed greens, arugula, tomatoes, sliced cucumbers, shredded carrots, sautéed pears, figs, crispy prosciutto, croutons, goat cheese crumbles, shredded parmesan, maple balsamic vinaigrette, champagne vinaigrette, ranch dressing

Seasonal Vegetable Display—choice of three

grilled marinated vegetables, roasted tricolor farm stand carrots, parmesan broccolini, steamed fresh corn on the cob, grilled asparagus, butter roasted squash with gruyere



Station 3

Select 1

Seafood Newburg \$69

lobster, shrimp, scallops, haddock, sherry cream, rice, warm rolls, butter

Mini Lobster Rolls and Homemade

New England Clam Chowder \$68

Black Oak Ham \$64

chef carved, brown sugar dijon glaze, warm rolls, butter

Roasted Turkey Breast \$65

chef carved, homemade gravy, cranberry chutney, warm rolls, butter

Grilled Beef Tenderloin \$69

chef carved, horseradish cream, whole grain mustard, warm rolls, butter

Sweet Delights

Select 1

Chocolate Covered Strawberries

Vanilla Bean Ice Cream

Tuxedo Strawberries \$2

Includes Freshly Brewed Regular Coffee, Decaffeinated Coffee and a Champagne Toast



A Fond Farewell... to your wedding weekend

\$25 per person | 25 person minimum

Chef Choice Quiche of the Day

Maine Blueberry Pancakes

Applewood Smoked Bacon

Home Fried Potatoes

Smoked Salmon Station with Condiments

Assorted Pastries and Breakfast Breads

Mini Croissant Sandwiches

Ham, Chicken, Egg Salad

Assorted Coffee, Tea, Juices

Enhancement:

Bloody Mary & Mimosa Bar \$9 each

Chef Attended Omelet Station **OR** Chef Attended Crepe Station

\$5 per person | \$100 chef attending fee



Wedding Bar Selections

Beer

Hosted | Cash

Domestic \$6 | \$7

Budweiser, Bud light, Miller Lite

Imported \$6 | \$7

Corona, Heineken, Stella Artois

Premium \$6 | \$7

Atlantic Real Ale, Atlantic Blueberry,
New Guy IPA, Allagash White

Wine

Hosted | Cash

House \$7 | \$8

Chardonnay House Selected

Sauvignon Blanc House Selected

Cabernet Sauvignon House Selected

Pinot Noir House Selected

Hosted | Cash

Premium \$9 | \$10

Chardonnay J Lohr

Sauvignon Blanc Kono Sauvignon Blanc

Pinot Grigio Montasolo

Cabernet Sauvignon Milbrandt Traditions

Pinot Noir Chilensis Reserva

Malbec Alberti

Liquors

Mixed Drinks-One liquor

Hosted | Cash

Premium \$8 | \$9

Vodka Svedka

Gin Bombay

Bourbon Jim Beam

Scotch Lauder's

Rum Bacardi

Tequila Sauza Gold

Whisky Canadian Club

Hosted | Cash

Top Shelf \$9 | \$10

Vodka Absolut

Gin Beefeater

Scotch Johnny Walker Red

Rum Bacardi

Rum Captain Morgan

Tequila Cuervo Gold

Whisky Jack Daniels

Bourbon Maker's Mark





Event Planning

Guest Accommodations

If you require overnight accommodations for your guests, please inquire about room availability at the time your event is booked. A block of up to 20 rooms (based on availability) may be set aside for your guests and held until 60 days prior to the event. Weekends and holidays require a 2-night minimum stay. Additional rooms may be added (if available) if the block becomes sold out.

In order to confirm individual reservations, guests are required to pay a deposit equal to one night's lodging. Should a guest need to cancel their reservation, they should call the hotel at least 8 days prior to their confirmed arrival date in order to receive a refund of the deposit less a \$20 fee.

Reserving the Willows

Wedding couples may choose to reserve our 13 room Willows mansion for their wedding accommodations. Reservations for the mansion require a 2-night minimum. Check in time begins at 3pm; check out time is 11am. The block of 13 rooms will be held until 60 days prior to your event. If all rooms are not confirmed by the group, unused rooms will be released for sale to the public.

With group guarantee of the entire mansion (13 rooms) common areas are available for social gatherings; facility fee applies for catered events. We do not allow food to be brought in from outside sources. Please inquire with your Catering Sales Manager for options.

Please Note: If all 13 rooms are not reserved by the group, common areas may not be used for group gatherings.

Wedding Tasting

The Atlantic Oceanside Hotel provides a tasting of the wedding selections menu by appointment Monday through Friday at 2:00pm. Due to the nature of our business and volume of events, menu tastings may not be available on Saturdays and Sundays. Please inquire with your catering Sales Manager for an appointment.

Tasting are complimentary for two people, sharing entrées (1 plate of each) with a choice of three entrées. Requests for additional entrées may be accommodated at \$16 each. Salads may be sampled for \$3 each. Additional guests may sample menu selections for \$25 per person. If you are reserving your reception one or more years in advance, we suggest planning your tasting in the spring of the year of your reception, as our menu may change. Prime rib and other chef carved items are not available for wedding tastings. If applicable, payment is appreciated at the conclusion of your entrée tasting.

Wedding Ceremony

Oceanside ceremonies take place on our gazebo lawn overlooking Frenchman Bay. White folding wedding chairs, a microphone and speaker are included in the \$1,000 fee. An indoor location is reserved in the event of inclement weather.

We suggest a rehearsal including the officiate on the lawn prior to the wedding ceremony.

Please Note: Due to State of Maine Liquor Laws, alcohol is not permitted on the ceremony lawn.

Event Booking

Deposits

An initial non-refundable deposit of \$1,500 is due with the signed contract two weeks from the date of booking. An additional deposit of 50% of the estimated total package is due 60 days prior to the event.

Menus

Food and beverage selections are required 60 days prior to the event. Dinner menus provide a choice of 3 entrées total, one selection must be vegetarian. Dietary restrictions should be discussed with the Catering Sales Manager 60 days prior to the event. Our Chef will accommodate all special needs given sufficient notice. We will attempt to satisfy requests for special items (preferred wine or beer). Special order items require payment for all product purchased.

Final Guarantee

Final guarantee of guests is required 14 days prior to the event. The final number shall constitute the minimum number for which you agree to pay with no further reductions. A count of entrée selections is required for plated meals. If a guarantee is not provided, the estimated guests on the contract or the actual number of guests served (whichever is greater) will be used for final charges.

Minimums

Weddings held on Saturdays in season are required to meet a \$10,000 food and beverage minimum. Rehearsal dinners, wedding packages, hosted bars and wedding brunch apply toward the minimum requirement. Please inquire about off season dates and weekdays in season as minimums may not apply.

Final Payment & Review

Your Catering Sales Manager will schedule a final on-site meeting with you 1 or 2 days prior to your event. Final payment is expected at this time. Delivery of event décor, ceremony diagram, place cards for assigned seating, guest book with writing utensil and other special items will be collected and reviewed. Please set aside at least one hour for finalizing these details.

Tax & Service

Applicable Maine State tax applied is to all charges. Twenty percent service charge is applied to all food and beverage items.

**Atlantic
Oceanside**
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