



MARGINAL WAY BUFFET WEDDING PACKAGE: \$75 PP

(\$95.25 with tax and service fees, see page 2 for details)

Includes: 5 hr Reception with Passed and Stationary Hors d'oeuvres, Champagne Toast, Choice of Salad or Soup, Fresh Baked Breads & Rolls, Entrée Selections, Chef Vegetable and Starch, Choice of Dessert with Cake Cutting and Service, and Coffee & Tea Service.

Also Included: China, Flatware, and Table Linens (White or Ivory).

Please inquire about our Duet Plate Dinners, Surf & Turf Menu and our Dessert Buffet.

Cocktail Hour (served 1- 1.5 hours)

IMPORTED CHEESE AND CRACKER BOARD

SEASONAL VEGETABLE CRUDITÉS WITH BLUE CHEESE DIP

Passed Hors d'Oeuvres (select three)

(4 pcs/person, Served during cocktail hour with above display)

ASPARAGUS SPEARS WRAPPED IN PUFF PASTRY

SPINACH AND FETA PHYLLO BUNDLES

CURRIED WALNUT PHYLLO BUNDLES

SAUSAGE-PARMESAN STUFFED MUSHROOM CAPS

PORK AND BEEF SPRING ROLLS

HONEY CHICKEN DIJONAISE SKEWERS

ORIENTAL CHICKEN AND PINEAPPLE SKEWERS

SWEET & SOUR OR SWEDISH COCKTAIL MEATBALLS

Soups & Salads (select one)

(Ask about our seasonal soup selections)

MIXED GREENS TOSSED WITH BALSAMIC VINAIGRETTE

TOSSED CAESAR SALAD WITH GARLIC CROUTONS

SPINACH SALAD W/ WARM BACON & BALSAMIC DRESSING

ICEBERG WEDGE WITH BLUE CHEESE CRUMBLES AND BACON,
SERVED WITH SWEET HONEY & RED WINE DRESSING

TOMATO & MOZZARELLA SALAD (ADDITIONAL COST)

FRENCH ONION SOUP WITH CHEESE CROUTON

NEW ENGLAND CLAM CHOWDER

GUINNESS BEEF STEW

Entrees (select one)

CHICKEN MARSALA

CHICKEN PICATTA

BROCCOLI & CHEESE STUFFED CHICKEN

BAKED STUFFED HADDOCK

SEAFOOD NEWBURG SERVED OVER PUFF PASTRY

SIRLOIN FLORENTINE

GRILLED MARINATED SIRLOIN TIPS WITH MUSHROOM GRAVY

Chef Carving Station (select one)

ROAST BEEF AU JUS WITH GARLIC AND HERBS

ROASTED TURKEY BREAST WITH HOMEMADE STUFFING AND
CRANBERRY SAUCE

GLAZED BAKED HAM WITH BROWN SUGAR & PINEAPPLE GLAZE

ROASTED CENTER CUT PORK LOIN WITH PAN GRAVY

GARLIC & HERB GRILLED LONDON BROIL WITH CROUSTADE

ROASTED PRIME RIB ROAST, AU JUS (ADDITIONAL COST)

ROASTED SIRLOIN WITH BEEF DEMI GLACE (ADDITIONAL COST)

SEARED BEEF TENDERLOIN WRAPPED IN DOUBLE SMOKED APPLE
BACON (ADDITIONAL COST)

Vegetable Choice (select one)

BROCCOLI MILANESE ■ SUGAR GLAZED CARROTS

ROASTED ZUCCHINI, SUMMER SQUASH, RED PEPPERS, ONION &
GARLIC

BUTTERED GREEN BEAN ALMONDINE

SAUTÉED ASPARAGUS WITH LEMON

Potato or Rice Choice (select one)

SEASONED, ROASTED RED POTATOES

SCALLOPED OR AU GRATIN POTATOES

GARLIC MASHED POTATOES

BUTTER WHIPPED POTATOES

BAKED POTATOES WITH SOUR CREAM

HERB RICE

Dessert with Cake Cutting Service (Select one)

TOPPED WITH VANILLA ICE CREAM

SERVED WITH STRAWBERRIES DIPPED IN CHOCOLATE

Coffee & Tea Service

Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase food borne illness.



MARGINAL WAY BUFFET WEDDING PACKAGE- 2012 PRICING

*Includes: 5 hr Reception with Passed and Stationary Hors d'oeuvres, Champagne Toast, Choice of Salad or Soup, Fresh Baked Breads & Rolls, Entrée Selections, Chef Vegetable and Starch, Choice of Dessert with Cake Cutting and Service, and Coffee & Tea Service.
Also Included: China, Flatware, and Table Linens (White or Ivory).*

On-Site Ceremony Fees Include one additional hour onsite and up to 150 White Garden Chairs Outside or Entire set-up in Ballroom.

Friday or Sunday Wedding Receptions

What is my investment for a Friday or Sunday wedding reception?

Receptions do not have a required minimum number of guests, but do require a minimum of total charges.

The following sample menu includes 7% tax and 20% service fee.

Menu substitutions and additional beverage service are available for all menus. All prices are subject to change.

The Marginal Way Buffet

\$75/person ■ Tax \$5.25/person

■ Service Fee \$15.00/person

\$95.25/plate, inclusive of Tax & Service Fee

The Above Service Fee is Not a Gratuity

Calculation for a Friday or Sunday wedding

Number of Guests _____ x \$95.25/plate = \$ _____

Facility Fee Off-Season = \$2,000 ■ On-Season = \$2,500

On-site Wedding Fee (if applies) = \$1,400

GRAND TOTAL = \$ _____

Saturday Wedding Reception

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\$95.25/plate, inclusive of Tax & Service Fee

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Calculation for a Saturday wedding

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Facility Fee Off-Season = \$2,500 ■ On-Season = \$3,000

On-site Wedding Fee (if applies) = \$1,400

GRAND TOTAL = \$ _____

Please ask your function professional for your spending minimum for your wedding date



The Red Barn at Outlook Farm

South Berwick, Maine

"Casual Elegance with Breathtaking Views"



THE PERKINS COVE WEDDING PACKAGE – \$78 PP

(\$99.06/plate, inclusive of Tax & Service Fee, see page 2 for details)

Includes: 5 hr Reception with Passed and Stationary Hors d'oeuvres, Champagne Toast, Choice of Salad or Soup, Fresh Baked Breads & Rolls, Entrée Selections, Chef Vegetable and Starch, Choice of Dessert with Cake Cutting and Service, and Coffee & Tea Service.

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Please inquire about our Duet Plate Dinners, Surf & Turf Menu and our Dessert Buffet.

Cocktail Hour (served 1- 1.5 hours)

IMPORTED CHEESE AND CRACKER BOARD

SEASONAL VEGETABLE CRUDITÉS WITH BLUE CHEESE DIP

Passed Hors d'Oeuvres (select three)

(4 pcs/person, Served during cocktail hour with above display)

ASPARAGUS SPEARS WRAPPED IN PUFF PASTRY

SPINACH AND FETA PHYLLO BUNDLES

CURRIED WALNUT PHYLLO BUNDLES

SAUSAGE-PARMESAN STUFFED MUSHROOM CAPS

PORK AND BEEF SPRING ROLLS

HONEY CHICKEN DIJONAISE SKEWERS

ORIENTAL CHICKEN AND PINEAPPLE SKEWERS

SWEET & SOUR OR SWEDISH COCKTAIL MEATBALLS

Soups & Salads (select one)

(Ask about our seasonal soup selections)

MIXED GREENS TOSSED WITH BALSAMIC VINAIGRETTE

TOSSED CAESAR SALAD WITH GARLIC CROUTONS

SPINACH SALAD W/ WARM BACON & BALSAMIC DRESSING

ICEBERG WEDGE WITH BLUE CHEESE CRUMBLES AND BACON,
SERVED WITH SWEET HONEY & RED WINE DRESSING

TOMATO & MOZZARELLA SALAD (ADDITIONAL COST)

FRENCH ONION SOUP WITH CHEESE CROUTON

NEW ENGLAND CLAM CHOWDER

GUINNESS BEEF STEW

Entrees (select two)

Additional \$3/person for third entree

FRESHLY CARVED ROAST BEEF AU JUS

*Rubbed with olive oil, oregano, basil and garlic then slow roasted,
carved and served with an au jus sauce.*

MARINATED GRILLED SIRLOIN TIPS

*Choice sirloin tips marinated in garlic, rosemary, balsamic vinegar,
olive oil and a touch of soy.*

ROASTED PORK LOIN WITH PAN GRAVY

*Tender center cut of pork loin seasoned with fresh herbs and garlic,
then slow roasted and served with a rich gravy made from beef stock
and pan drippings.*

Entrees (Cont.)

CHICKEN MARSALA

*Our Specialty ... Thinly pounded chicken breast, dredged in flour,
sautéed and deglazed with Marsala wine. Sliced mushrooms, fresh
chicken stock, and garlic are added and finished with sweet butter.*

BROCCOLI & CHEESE STUFFED CHICKEN

*Skinless chicken breast, filled with a mix of sautéed broccoli, red
pepper, mozzarella and provolone cheeses, tossed with cracker
crumbs, butter and a touch of white wine. Baked to perfection, and
topped with a Supreme sauce.*

CHICKEN PICATTA

*Our Specialty ... Thinly pounded chicken breast, dredged in flour,
sautéed and deglazed with white wine. Capers, garlic fresh lemon
juices and chicken stock are added, then finished with sweet butter.*

SEAFOOD STUFFED BAKED HADDOCK

*Fresh Atlantic haddock, stuffed with a mix of shrimp, crab and
scallops, tossed with crackers crumbs, butter and a touch of sherry.
Baked and finished with a light cream sauce.*

GRILLED ATLANTIC SALMON

*Fresh Atlantic salmon is char-grilled and served on top of a bed of
poached spinach and topped with a reduction of white wine, shallots,
lemon and dill and finished with sweet butter.*

Additional Menu Items

SEAFOOD RAW BAR - \$12/PERSON

Jumbo Shrimp Cocktail ■ Little Necks ■ Oysters

DELUXE RAW BAR – MARKET PRICE

Above, Plus: Snow Crab Claws ■ Alaskan King or Stone Crab
(seasonal)

Dessert with Cake Cutting Service

(Select one)

TOPPED WITH VANILLA ICE CREAM

SERVED WITH STRAWBERRIES DIPPED IN CHOCOLATE

Coffee & Tea Service

*Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may
increase food borne illness.*



THE PERKINS COVE WEDDING PACKAGE- 2012 PRICING

Includes: 5 hr Reception with Passed and Stationary Hors d'oeuvres, Champagne Toast, Choice of Salad or Soup, Fresh Baked Breads & Rolls, Entrée Selections, Chef Vegetable and Starch, Choice of Dessert with Cake Cutting and Service, and Coffee & Tea Service.

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On-Site Ceremony Fees Include one additional hour onsite and up to 150 White Garden Chairs Outside or Entire set-up in Ballroom.

Friday or Sunday Wedding Receptions

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Receptions do not have a required minimum number of guests, but do require a minimum of total charges.

The following sample menu includes 7% tax and 20% service fee.
Menu substitutions and additional beverage service are available for all menus. All prices are subject to change.

The Perkins Cove Wedding Package

\$78/person ■ Tax \$5.46/person ■ Service Fee \$15.60/person
\$99.06/plate, inclusive of Tax & Service Fee
The Above Service Fee is Not a Gratuity

Calculation for a Friday or Sunday wedding

Number of Guests _____ x \$99.06/plate = \$ _____

Facility Fee Off-Season = \$2,000 ■ On-Season = \$2,500
On-site Wedding Fee (if applies) = \$1,400

GRAND TOTAL = \$ _____

Saturday Wedding Reception

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\$99.06/plate, inclusive of Tax & Service Fee
The Above Service Fee is Not a Gratuity

Calculation for a Saturday wedding

Number of Guests _____ x \$99.06/plate = \$ _____

Facility Fee Off-Season = \$2,500 ■ On-Season = \$3,000
On-site Wedding Fee (if applies) = \$1,400

GRAND TOTAL = \$ _____

Please ask your function professional for your spending minimum for your wedding date



THE NUBBLE LIGHTHOUSE WEDDING PACKAGE: \$82 PP

(\$104.14 with tax and service fees, see page 2 for details)

Includes: 5 hr Reception with Passed and Stationary Hors d'oeuvres, Champagne Toast, Choice of Salad or Soup, Fresh Baked Breads and Rolls, Entrée Selections, Chef Vegetable and Starch, Choice of Dessert with Cake Cutting and Service, and Coffee & Tea Service.

Also Included: China, Flatware, and Table Linens (White or Ivory).

Please inquire about our Duet Plate Dinners, Surf & Turf Menu and our Dessert Buffet.

Cocktail Hour (served 1- 1.5 hours)

IMPORTED CHEESE AND CRACKER BOARD

SEASONAL VEGETABLE CRUDITÉS WITH BLUE CHEESE DIP

Passed Hors d'Oeuvres (select three)

(4 pcs/person, Served during cocktail hour with above display)

SCALLOPS WRAPPED WITH SMOKED BACON

ASPARAGUS SPEARS WRAPPED IN PUFF PASTRY

SPINACH AND FETA PHYLLO BUNDLES

SAUSAGE-PARMESAN STUFFED MUSHROOM CAPS

SEAFOOD STUFFED MUSHROOM CAPS

SPICY-SWEET BBQ SIRLOIN TIP SKEWERS

CHICKEN AND VEGETABLE SPRING ROLLS

ORIENTAL CHICKEN AND PINEAPPLE SKEWERS

SWEDISH COCKTAIL MEATBALLS

POACHED SALMON AND CHEESE PUFFS

KIELBASA AND DIJON WRAPPED PUFF PASTRY

BRUSCHETTA WITH TOMATO AND FRESH MOZZARELLA

Soups & Salads (select one)

(Ask about our seasonal soup selections)

MIXED GREENS TOSSED WITH BALSAMIC VINAIGRETTE

TOSSED CAESAR SALAD WITH GARLIC CROUTONS

SPINACH SALAD W/ WARM BACON & BALSAMIC DRESSING

ICEBERG WEDGE WITH BLUE CHEESE CRUMBLES AND BACON,

SERVED WITH SWEET HONEY & RED WINE DRESSING

TOMATO & MOZZARELLA SALAD (ADDITIONAL COST)

FRENCH ONION SOUP WITH CHEESE CROUTON

NEW ENGLAND CLAM CHOWDER

GUINNESS BEEF STEW

Entrees (select two)

Additional \$3/person for third entree

SIRLOIN FLORENTINE

Choice sirloin, pounded thin and filled with layers of spinach, prosciutto, Gruyere cheese, seasoned with bread crumbs, garlic and fresh herbs. Rolled, pan seared, baked and topped with a mushroom demi-glace.

ROASTED PRIME RIB OF BEEF AU JUS

Slow roasted Black Angus Prime Rib Roast. Seasoned and slow cooked to perfections. Sliced at 12 ounces and served with a rich pan basted au jus.

Entrees (cont.)

MARINATED GRILLED SIRLOIN TIPS

Choice sirloin tips marinated in garlic, rosemary, balsamic vinegar, olive oil and a touch of soy.

CHICKEN MARSALA

Our Specialty ... Thinly pounded chicken breast, dredged in flour, sautéed and deglazed with Marsala wine. Sliced mushrooms, fresh chicken stock, and garlic are added and finished with sweet butter.

CHICKEN PICATTA

Our Specialty ... Thinly pounded chicken breast, dredged in flour, sautéed and deglazed with white wine. Capers, garlic fresh lemon juices and chicken stock are added, then finished with sweet butter.

SEAFOOD STUFFED BAKED CHICKEN

Skinless Chicken Breast, stuffed with a mix of shrimp, crab and scallops, tossed with crackers crumbs, butter and a touch of sherry. Baked and finished with a light cream sauce.

SEAFOOD NEWBURG OVER A PUFF PASTRY SHELL

Poached Atlantic salmon, Black Tiger shrimp and fresh sea scallops, in a rich and creamy Newburg sauce, atop a puff pastry shell.

SEAFOOD DELIGHT

Shrimp, scallop &, haddock, sautéed with white wine, butter and garlic, topped with crème fraiche and chopped scallions, then baked.

Additional Menu Items

SEAFOOD RAW BAR - \$12/PERSON

Jumbo Shrimp Cocktail ■ Little Necks ■ Oysters

DELUXE RAW BAR - MARKET PRICE

Above, Plus: Snow Crab Claws ■ Alaskan King or Stone Crab (seasonal)

Dessert with Cake Cutting Service

(Select one)

TOPPED WITH VANILLA ICE CREAM

SERVED WITH STRAWBERRIES DIPPED IN CHOCOLATE

Coffee & Tea Service

Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase food borne illness.



THE NUBBLE LIGHTHOUSE WEDDING PACKAGE- 2012 PRICING

*Includes: 5 hr Reception with Passed and Stationary Hors d'oeuvres, Champagne Toast, Choice of Salad or Soup, Fresh Baked Breads and Rolls, Entrée Selections, Chef Vegetable and Starch, Choice of Dessert with Cake Cutting and Service, and Coffee & Tea Service.
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On-Site Ceremony Fees Include one additional hour onsite and up to 150 White Garden Chairs Outside or Entire set-up in Ballroom.

Friday or Sunday Wedding Receptions

What is my investment for a Friday or Sunday wedding reception?

Receptions do not have a required minimum number of guests, but do require a minimum of total charges.

The following sample menu includes 7% tax and 20% service fee.

Menu substitutions and additional beverage service are available for all menus. All prices are subject to change.

The Nubble Lighthouse Wedding Package

\$82/person ■ Tax \$5.74/person

■ Service Fee \$16.40/person

\$104.14/plate, inclusive of Tax & Service Fee

The Above Service Fee is Not a Gratuity

Calculation for a Friday or Sunday wedding

of Guests _____ x \$104.14/plate = \$ _____

Facility Fee Off-Season = \$2,000 ■ On-Season = \$2,500

On-site Wedding Fee (if applies) = \$1,400

GRAND TOTAL = \$ _____

Saturday Wedding Reception

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The following sample menu includes 7% tax and 20% service fee.

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The Nubble Lighthouse Wedding Package

\$82/person ■ Tax \$5.74/person

■ Service Fee \$16.40/person

\$104.14/plate, inclusive of Tax & Service Fee

The Above Service Fee is Not a Gratuity

Calculation for a Saturday wedding

of Guests _____ x \$104.14/plate = \$ _____

Facility Fee Off-Season = \$2,500 ■ On-Season = \$3,000

On-site Wedding Fee (if applies) = \$1,400

GRAND TOTAL = \$ _____

Please ask your function professional for your spending minimum for your wedding date



THE KENNEBUNKPORT WEDDING PACKAGE: \$89 PP

(\$113.03 with tax and service fees, see page 2 for details)

Includes: 5 hr Reception with Passed and Stationary Hors d'oeuvres, Champagne Toast, Choice of Salad or Soup, Fresh Baked Breads and Rolls, Entrée Selections, Chef Vegetable and Starch, Choice of Dessert with Cake Cutting and Service, and Coffee & Tea Service.

Also Included: China, Flatware, and Table Linens (White or Ivory).

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Cocktail Hour (served 1- 1.5 hours)

IMPORTED CHEESE AND CRACKER BOARD

SEASONAL VEGETABLE CRUDITÉS WITH BLUE CHEESE DIP

Passed Hors d'Oeuvres (select Four)

(4 pcs/person, Served during cocktail hour with above display)

SCALLOPS WRAPPED WITH SMOKED BACON

ASPARAGUS SPEARS WRAPPED IN PUFF PASTRY

SPINACH AND FETA PHYLLO BUNDLES

SAUSAGE-PARMESAN STUFFED MUSHROOM CAPS

SEAFOOD STUFFED MUSHROOM CAPS

SPICY-SWEET BBQ SIRLOIN TIP SKEWERS

CHICKEN AND VEGETABLE SPRING ROLLS

ORIENTAL CHICKEN AND PINEAPPLE SKEWERS

SIRLOIN TERIYAKI SKEWERS ■ ASSORTED SEAFOOD CANAPÉS

SWEDISH COCKTAIL MEATBALLS

POACHED SALMON & CHEESE PUFFS

COCONUT SHRIMP WITH FRUIT SALSA

MINI CRAB CAKES WITH REMOULADE DRESSING

KIELBASA AND DIJON WRAPPED PUFF PASTRY

BRUSCHETTA WITH TOMATO AND FRESH MOZZARELLA

Soups & Salads (select one)

(Ask about our seasonal soup selections)

MIXED GREENS TOSSED WITH BALSAMIC VINAIGRETTE

TOSSED CAESAR SALAD WITH GARLIC CROUTONS

SPINACH SALAD W/ WARM BACON & BALSAMIC DRESSING

ICEBERG WEDGE WITH BLUE CHEESE CRUMBLES AND BACON,
SERVED WITH SWEET HONEY & RED WINE DRESSING

TOMATO & MOZZARELLA SALAD (ADDITIONAL COST)

FRENCH ONION SOUP WITH CHEESE CROUTON

NEW ENGLAND CLAM CHOWDER

GUINNESS BEEF STEW

Entrees (select three)

APPLE BACON WRAPPED ROASTED TENDERLOIN

Whole Tenderloin, wrapped with double smoked apple bacon, seasoned with fresh herbs and garlic, then pan seared. Roasted to perfection, then sliced into medallions and served with a Bordelaise sauce.

Entrees (cont.)

ROASTED PRIME RIB OF BEEF AU JUS

Slow roasted Black Angus Prime Rib Roast. Seasoned and slow cooked to perfections. Sliced at 12 ounces and served with a rich pan basted au jus.

CARVED ROASTED SIRLOIN

Slow roasted whole Black Angus choice sirloin, rubbed with olive oil, seasoned with garlic, rosemary, soy sauce and a touch of balsamic vinegar. Carved to 12 ounces and served with compound butter.

CHICKEN MARSALA

Our Specialty ... Thinly pounded chicken breast, dredged in flour, sautéed and deglazed with Marsala wine. Sliced mushrooms, fresh chicken stock, and garlic are added and finished with sweet butter.

CHICKEN SALTIMBOCCA

Skinless chicken breast, topped with sliced prosciutto ham, mozzarella cheese and sage. Baked and topped with a light cream sauce.

CHICKEN PICATTA

Our Specialty ... Thinly pounded chicken breast, dredged in flour, sautéed and deglazed with white wine. Capers, garlic fresh lemon juices and chicken stock are added, and then finished with sweet butter.

GRILLED SWORDFISH STEAK WITH A TROPICAL SALSA

Fresh swordfish steak, seasoned with olive oil, kosher salt and fresh ground pepper, char-grilled and topped with a fresh chopped tropical fruit salsa.

SEAFOOD ALFREDO

Shrimp, scallops, haddock, sautéed with white wine, butter and garlic, topped with crème fraiche and grated Parmesan cheese.

Additional Menu Items

SEAFOOD RAW BAR - \$12/PERSON

Jumbo Shrimp Cocktail ■ Little Necks ■ Oysters

DELUXE RAW BAR - MARKET PRICE

Above, Plus: Snow Crab Claws ■ Alaskan King or Stone Crab
(seasonal)

Dessert With Cake Cutting Service (Select one)

TOPPED WITH VANILLA ICE CREAM

SERVED WITH STRAWBERRIES DIPPED IN CHOCOLATE

Coffee & Tea Service

Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase food borne illness.



THE KENNEBUNKPORT WEDDING PACKAGE- 2012 PRICING

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The Kennebunkport Wedding Package

\$89/person ■ Tax \$6.23/person

■ Service Fee \$17.80/person

\$113.03/plate, inclusive of Tax & Service Fee

The Above Service Fee is Not a Gratuity

Calculation for a Friday or Sunday wedding

of Guests _____ x \$113.03/plate = \$ _____

Facility Fee Off-Season = \$2,000 ■ On-Season = \$2,500

On-site Wedding Fee (if applies) = \$1,400

GRAND TOTAL = \$ _____

Saturday Wedding Reception

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\$89/person ■ Tax \$6.23/person

■ Service Fee \$17.80/person

\$113.03/plate, inclusive of Tax & Service Fee

The Above Service Fee is Not a Gratuity

Calculation for a Saturday wedding

of Guests _____ x \$113.03/plate = \$ _____

Facility Fee Off-Season = \$2,500 ■ On-Season = \$3,000

On-site Wedding Fee (if applies) = \$1,400

GRAND TOTAL = \$ _____

Please ask your function professional for your spending minimum for your wedding date