

WEDDINGS AT HOLIDAY INN BY THE BAY



WELCOME AND CONGRATULATIONS!

The staff and management at Holiday Inn By the Bay are delighted to play an integral part of your special day. While this is an exciting and momentous time in your life, it can also be overwhelming. We have designed several customizable packages that will help make the planning process fun!

Our packages are **all inclusive**. That means the per-person price listed **includes**:

- Tax
- Service Charge
- Reception Room Rental
- Room Set Up
 - Tables
 - Chairs
 - Linen
 - Flatware
 - Stage
 - Dance floor
- Dinner of your choice
- Dedicated On-Site Coordinator
- AND an overnight upgraded room for the couple the night of the wedding

Our team will work with you to bring your dream wedding to life. We can't wait to get started!

HOLIDAY INN BY THE BAY

WEDDING MENU

ALL PACKAGES INCLUDE CHEF'S CHOICE DESSERT AND FRESH BREWED
COFFEE. PRICES ARE ALL INCLUSIVE.



PLATED DINNER RECEPTION

(Price based on entrée selection)

DISPLAYED APPETIZERS

Garden Vegetable Crudites: with Two Chef Choice Dips ^{GF} **V**

Cheese Platter: made with Imported and Local Cheeses ^{GF} 

Charcuterie Platter: Olive Medley, Marinated Artichoke
Hearts, Roasted Davaia Tomatoes, Pepperoncini, Salami,
Prosciutto, Capicola, Chorizo, Mortadella ^{GF}

PASSED APPETIZERS

(Choose up to Four Appetizers)

- Mini Beef Wellingtons with Demi-Glaze
- Cucumber Bites with Herb Cream Cheese 
- Vegetable Spring Rolls with Duck Sauce 
- Truffle Mac and Cheese Tart 
- Lobster Arancini with Marinara Sauce
- Teriyaki Chicken Skewer
- Chili Glazed Pork Belly ^{GF}
- Bruschetta Crostini **V**

HOLIDAY INN BY THE BAY WEDDING MENU



SELECT A SALAD

Caesar Salad: Romaine, Herbed Croutons, Shaved Parmesan, 

Garden Greens: Tomatoes, Carrots, Black Olives, Cucumbers, Herbed Croutons, Choice of Dressing 

Caprese Salad: Tomatoes, Fresh Basil, Mozzarella, Balsamic, Glaze, Extra Virgin Olive Oil, Sea Salt Flakes  

Maine Salad: Spring Mix, Toasted Sunflower Seeds, Blueberries, Goat Cheese, Blueberry Vinaigrette 

PLATED DINNER OPTIONS

(Add \$4 per plate if you choose to serve more than one)


Stuffed Peppers: Bell Peppers Stuffed with Vegetable Paella and topped with Goat Cheese (\$55 per person)  

Apple Cider Pork Loin: Roasted Sliced Pork Loin with Apple Cider Demi-Glaze, Smoked Bacon Mash, and Whole Steamed Green Beans and Roasted Red Peppers (\$60 per person) 

Rosemary Artichoke Chicken: Grilled Marinated Chicken topped with Rosemary Artichoke Gravy served with Truffle Fingerling Potatoes and Maple Glazed Brussels Sprouts (\$60 per person)

Baked Salmon Filet: Topped with Grain Mustard Sherry Cream Sauce served with Paella Rice and Seasonal Vegetables (\$67 per person) 

Filet Mignon: 8 oz Juicy Filet Mignon topped with Caramelized Onion Demi-Glaze or Chef's Choice Compound Butter, served with Chorizo Mashed Potatoes and Steamed Broccoli (\$81 per person) 

Maine Lobster Tail and Petit 5 oz Filet Mignon: Surf and Turf served with Drawn Butter, Lemon, Caramelized Onion Demi-Glaze, accompanied by Garlic Mashed Potatoes and Steamed Asparagus (Market Price per person) 

HOLIDAY INN BY THE BAY WEDDING MENU



BUFFET DINNER RECEPTION

PER PERSON FOR TWO ENTRÉES: \$70

PER PERSON FOR THREE ENTRÉES: \$76

RECEPTION

Garden Vegetable Crudites: Two Chef Choice Dips – display  

Spinach Artichoke Dip: With House Pita Chips – display 

Bacon Wrapped Scallops: With Rosemary Glaze – passed 

Bruschetta Crostini – passed 

DINNER OPTIONS

(Please choose two or three entrées)

Choice of Entrees:

- Sliced Breckenridge Style Marinated Flank Steak with Balsamic Glaze 
- Rosemary Artichoke Chicken
- Roasted Sliced Pork Loin with Apple Cider Demi-Glaze 
- Baked Salmon with Grain Mustard Sherry Cream Sauce 
- Panko Crusted Baked Haddock with Lemon Beurre Blanc
- Wild Mushroom Ravioli with Vodka Sauce 
- Eggplant Parmesan with Vegetable Ragu Sauce 

Sides:

- Caesar Salad or Garden Salad 
- Roasted Garlic Red Potatoes  
- Roasted Seasonal Vegetable Medley  
- Assorted Rolls and Butter

HOLIDAY INN BY THE BAY WEDDING MENU



ITALIAN BUFFET

\$63 PER PERSON

RECEPTION

Charcuterie Platter: Olive Medley, Marinated Artichoke Hearts, Roasted Davina Tomatoes, Pepperochini, Salami, Prosiutto, Capicola, Chorizo, Mortadella - display ^{GF}


Local and Imported Cheese Platter - display ^{GF} 

Caprese Skewers - passed ^{GF} 

Spanakopita with Balsamic Glaze - passed 

Bruschetta Crostini - passed 

ENTRÉES AND SIDES

- **Fettuccine Alfredo with Chicken and Broccoli**
- **Meat or Vegetarian Lasagna**
- **Caesar Salad:** Romaine Lettuce. Shaved Parmesan, Herb Croutons, Fresh Parsley 
- Zesty Tomato Gazpacho or Minestrone Soup ^V
- Seasonal Vegetables ^{GF} ^V
- House Made Garlic Bread

Dessert:

- Mini Eclair Display

HOLIDAY INN BY THE BAY WEDDING MENU



SURF AND TURF BUFFET

\$70 PER PERSON

RECEPTION

- Local and Imported Cheese Platter** - display (GF)
- Smoked Salmon and Lemon Thyme Aioli on Cucumber** - passed (GF)
- Chilled Jumbo Shrimp with Cocktail Sauce** - display (GF)
- Mini Beef Wellingtons with Demi-Glaze** - passed

ENTRÉE AND SIDES

- **Sliced Breckenridge Style Marinated Flank Steak with Balsamic Glaze** (GF)
- **Seafood Paella with Fresh Muscles, Shrimp, and Scallops** (GF)
- **Caesar Salad:** Romaine Lettuce, Shaved Parmesan, Herb Croutons, Fresh Parsley
- Lobster Bisque
- Truffle Fingerling Potatoes (GF) (V)
- Whole Steamed Green Beans with Roasted Red Peppers (GF) (V)
- Assorted Rolls and Butter

Dessert:

- Blueberry Cobbler

HOLIDAY INN BY THE BAY WEDDING MENU



UPGRADED SURF AND TURF BUFFET

MARKET PRICE PER PERSON

RECEPTION

Tier Two Artisan Cheese Platter - display (GF) 🌿

Chilled Jumbo Shrimp with Cocktail Sauce - display (GF)

Lobster Arancini with Marinara - passed

Bacon Wrapped Scallops with Rosemary Maple Glaze - passed (GF)

ENTRÉE AND SIDES

- **Fresh Maine Lobster with Drawn Butter** (one per person) (GF)
- **Steamed Muscles**
- **Slow Roasted Prime Rib** with Au Jus and Horseradish Cream Sauce - Chef Attended Station (GF)
- **Caesar Salad:** Romaine Lettuce, Shaved Parmesan, Herb Croutons, Fresh Parsley 🌿
- New England Style Clam Chowder
- Garlic and Herb Mashed Potatoes (GF) 🌿
- Roasted Seasonal Vegetable Medley (GF) V
- Cream Cheese Biscuits

Dessert:

- Blueberry Cobbler

HOLIDAY INN BY THE BAY WEDDING MENU



BEVERAGE SERVICE

CASH BARS

A minimum of \$350.00 plus tax in sales must be met for cash bars. If not, the difference, up to \$350.00 plus tax, will be added to your bill. For beer and wine only bars, the minimum is \$250.00 plus tax.

OPEN BARS

By drink consumption. Price by Brand Selections.

Liquor

Call Brands \$8.00

Premium Brands \$10.00

Bottled Beer

Imported \$6.00

Domestic \$5.00

Micro Brews \$7.00

House Wines

Canyon Road (Chardonnay, Pinot Grigio, Cabernet, Pinot Noir)

By the Glass \$8.00

By the Bottle 43.00

Ruffino Prosecco \$30.00

Non-Alcoholic Beverages

Assorted Soda \$3.25

Specialty brands, cordials, liquors, and select brands of liquor, beer, soda, and wine are available upon request. Special orders may be subject to a minimum guarantee to order.

HOLIDAY INN BY THE BAY WEDDING MENU



WEDDING POLICIES

- Reception space available for maximum of five (5) hours. The time begins at the start of guest arrival time.
- A \$300.00 non-refundable deposit is due with the hotel's signed contract.
- No confetti, glitter, or birdseed permitted.
- Any flames must be fully contained. No open flame candles including votives, tea lights, and Unity Candles.
- As per Maine State Liquor Law, no outside alcohol is allowed to be brought in.
- As per Maine State Liquor Law, photo ID's will be required for any guest or bridal party member who looks 40 years old or younger.
- Holiday Inn By the Bay does not provide wedding cakes. Any cake brought in must be prepared by a recognized professional bakery.
- We charge a mandatory Cake Cutting Fee of \$1.00 per person.