

## *Clarion Hotel Wedding Package*

*Congratulations on your engagement and thank you for considering the Clarion Hotel for your upcoming celebration! We recognize that every wedding is as special as you are and strive to create a day that is elegant, affordable and uniquely yours.*

***Included in our wedding packages:***

- *On-site wedding coordinator to ensure all details are met*
- *Custom room setup, with dance floor included*
- *Centerpiece options*
- *White or ivory table linen with an array of napkin colors to choose from*
- *Champagne toast for all of your guests*
- *An exquisite buffet or plated dinner*
- *Complimentary cake cutting services*
- *Complimentary overnight accommodations on the evening of your wedding with midnight snack and bottle of champagne (based on a minimum of 100 people for reception)*
- *Placement of your favors and centerpieces*
- *Courtesy discounted room block for your friends and family*

***Additional hotel and discount information:***

- *Complimentary room rental for Bridal Lunch, Rehearsal Dinner, or Post Wedding Brunch*
- *10% discount on package price for Friday or Sunday receptions.*
- *10% discount on food for Rehearsal dinner if reception is held at the Clarion.*
- *10% discount on food for Bridal Shower if reception is held at the Clarion.*
- *Ample complimentary parking*
- *Complimentary shuttle service to and from transportation centers for hotel guests*
- *Wedding meal tasting available, priced based on your package selection*

*Our professional wedding consultant is on hand to assist you with any and all aspects of your wedding reception.*

*It would be my pleasure to schedule a meeting to arrange a site tour and a question and answer session. If you would like discuss your wedding day with me please call 207-553-9505 or email me at [catering@pwmclarion.com](mailto:catering@pwmclarion.com)*

*Sincerely,*

*Jocelyn Bouffard  
Catering Sales Manager*

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Above items are suggestions only. We would be happy to customize a menu specifically for your wedding. A 15% service charge, a 5% taxable administrative fee and 8% or current Maine State sales tax will be applied for the use of the Hotel's facilities. The 15% service fee is for any non-salaried employee that supported your event. All prices quoted are subject to change.

*Because it's your wedding.*



# *Brunch Diamond Package*

~ Cocktail Hour ~

## **Stationed Hors d'oeuvres**

*Montage of Imported and Domestic Cheeses with Fresh Seasonal Fruit  
Served with Crackers and Bread  
&  
Assorted Pastries and Muffins  
Served with Butter and Jams*

~ Brunch Menu ~

*Champagne Toast*

## **Includes The Following:**

*Scrambled Eggs  
Bacon and Sausage  
Home Fried Potatoes  
Asparagus with Hollandaise Sauce*

## **Entrees**

*Please Select Two*

### **Chicken Marsala**

*Sautéed Boneless Chicken Breast with Marsala Sauce  
and Sautéed Mushrooms*

### **Chicken Picatta**

*With Capers in White Wine Butter Sauce*

### **Roasted Vegetable Frittata**

### **Vegetable Primavera**

### **Blueberry Pancakes**

### **Cinnamon French Toast**

### **Beef Tips**

*Marinated Beef Tips with Roasted Peppers, Onions,  
Demi-Glace*

### **Baked Haddock**

*Traditionally Prepared with Seasoned Breadcrumbs and  
Beurre Blanc*

### **Butternut Squash Ravioli**

*with Maple Cream Sauce*

### **Center Cut Pork Loin**

*Roasted Pork Loin Served with Caramelized Onions and  
Apple Chutney*

*Freshly Brewed Coffee and Tea, Assorted Juices*

***\$37.95 per person***

# Diamond Package

~ Cocktail Hour ~

## Stationed Hors d'Oeuvres

*A Montage of Imported and Domestic Cheeses with Fresh Seasonal Fruit  
Crackers and Bread*

~ Dinner ~

*Champagne Toast*

## First Course

*Please Select One. Served with Warm Rolls and Butter  
Add Additional Course for \$3 per person*

**Butternut Squash Bisque**

**Minestrone Soup**

**Caesar Salad**

**Baby Mixed Greens**

**New England Clam Chowder**

**Tomato Bisque**

## Second Course

*Please Select Three Entrees. Entrees Will Be Served with a Complimenting Starch and Vegetable*

### **Chicken Marsala**

*Sautéed Boneless Chicken Breast with Marsala Sauce  
and Sautéed Mushrooms*

### **Baked Haddock**

*Traditionally Prepared with Seasoned Bread Crumbs  
and Beurre Blanc*

### **Chicken and Broccoli Alfredo**

*Tender Chicken Breast and Broccoli Florets in a  
Creamy Alfredo Sauce*

### **Grilled Steak Tips**

*With Peppers, Onions, and Demi-Glace*

### **Crispy Pork Schnitzel**

*Served with Caramelized Onions and Apple Chutney*

### **Braised Beef Short Ribs**

*With Mushroom, Onion, Celery, and  
Demi-Glace*

### **Eggplant Rollatini**

*Stuffed with Ricotta and Herbs. Baked with Parmesan  
and Marinara*

### **Roasted Turkey**

*Over Bread Stuffing with a Creamy Gravy and  
Cranberry Sauce*

### **Seared Salmon**

*With Spinach in a Balsamic Butter sauce*

*Regular and Decaffeinated Coffee and Hot Herbal Teas*

**Plated: \$40.95 per person**

**Buffet: \$45.95 per person**

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# Platinum Package

~ Cocktail Hour ~

## **Stationed Hors d' Oeuvres**

*A Montage of Imported and Domestic Cheeses with Fresh Seasonal Fruit  
Crackers and Bread*

~ Dinner ~

*Champagne Toast*

## **First Course**

*Please Select One. Served with Warm Rolls and Butter*

Lobster Bisque  
Moroccan Chickpea Stew  
Bacon and Corn Chowder

Butternut Squash Bisque  
Italian Wedding Soup  
New England Clam Chowder

## **Second Course**

*Please Select One.*

**Baby Mixed Greens**  
*Mixed Greens, Tomato, Cucumber,  
Shredded Carrots and Homemade  
Croutons. Ranch and Balsamic  
Dressing*

**Classic Caesar Salad**  
*Romaine Lettuce, Homemade  
Croutons and Asiago Cheese served  
with Caesar Dressing*

**Spinach Salad**  
*Strawberries, Blueberries, Goat  
Cheese, Candied Pine Nuts and  
Strawberry Poppyseed Vinaigrette*

## **Third Course**

*Please Select Three Entrees. Entrees Will Be Served with a Complimenting Starch and Vegetable*

**Roasted Statler Chicken Breast**  
*Herb Seasoned Served with Pan Jus*

**Chicken in Pesto Cream Sauce**  
*Boneless Breast of Chicken with Basil Pesto Cream Sauce*

**Baked Stuffed Haddock**  
*Haddock Filet with Crabmeat Stuffing. Sauce Beurre Blanc*

**Stuffed Cannelloni**  
*Beef and Pork Stuffed Cannelloni in Homemade Marinara Sauce with Parmesan and Mozzarella Cheese*

**Chicken Florentine**  
*Boneless Breast of Chicken Topped with a Spinach and Garlic Cream Sauce*

**Butternut Squash Ravioli**  
*Sage Brown Butter Sauce. Pine Nuts*

**Pecan-Crusted Atlantic Salmon**  
*Served with Maple Glaze*

**Seared Sea Scallops**  
*With Spinach. Drizzled with Hollandaise Sauce*

**Bleu Cheese Crusted Beef Tenderloin**  
*Dijon Mustard Cream Sauce*

**Tofu Massaman Curry**  
*Seared Tofu, Peppers, Onions, Carrots and Potato in Rich Indian Spiced Curry Sauce*

**Surf & Turf**  
*Seared Filet of Beef Paired with Freshly Steamed Lobster Tail. Topped with Sauce Bearnaise*

**Grilled Swordfish**  
*Lemon Pea Risotto, Slow Roasted Tomatoes and Heb Oil*

*Regular and Decaffeinated Coffee and Hot Herbal Teas*

***Plated: \$49.95 per person***

***Buffet: \$54.95 per person***

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# *Enhancements*

## **Butler Passed Hors d'oeuvres**

*Priced Per 50 Pieces. Served During Cocktail Hour or As a Light Night Snack!*

Vegetable Spring Rolls <b>\$75</b>	Bacon Wrapped Bleu Cheese Stuffed Dates <b>\$80</b>
Traditional Bruschetta <b>\$75</b>	Mini Pork Dumpling <b>\$90</b>
Caprese Skewer <b>\$80</b>	Melon Prosciutto Wraps <b>\$125</b>
Crostini with Goat Cheese and Prosciutto <b>\$85</b>	Chicken Satay <b>\$75</b>
Fried Cheese Ravioli with Mariana Sauce <b>\$75</b>	Meatballs <b>\$50</b>
Spanakopita <b>\$75</b>	Chicken Wings <b>\$80</b>
Brie and Raspberry Filo Cups <b>\$85</b>	Coconut Chicken <b>\$95</b>
Creamy Spinach and Artichoke Crostini <b>\$75</b>	Sausage Stuffed Mushrooms <b>\$100</b>
Vegetarian Stuffed Mushrooms <b>\$90</b>	Asparagus Wrapped in Prosciutto <b>\$125</b>
Scallops Wrapped in Bacon <b>\$200</b>	Coconut Shrimp <b>\$150</b>
Jamaican Jerk Shrimp & Pineapple Skewer <b>\$150</b>	Jumbo Shrimp with Cocktail Sauce <b>\$150</b>
Mini Lobster Cakes <b>\$175</b>	Crab Rangoon <b>\$100</b>
Mini Maine Crab Cakes <b>\$125</b>	Crab Stuffed Mushrooms <b>\$125</b>

Smoked Salmon Crostini **\$125**

*Cream Cheese, Capers and Red Onion*

## **Chocolate Fountain**

*Milk Chocolate Fountain  
Assorted Fruits, Cookies, Candies  
\$10 per person*

# *Bar Packages*

*All Clarion Hotel bar service includes a variety of premium liquors, domestic and craft beers, and house wines. Special requests may be made and will be approved at the discretion of the sales manager. Cash bar, host bar, packaged bar and limited bar pricing options available.*

## Champagne Toast

**\$3 Per Person**

## Rum Punch Bowl or Mimosa Bowl

(Serves 20)

**\$65 Per Bowl**

## Wine Service

*Our staff would be happy to work with you to pair and serve the appropriate wine(s) to your guests*

***\*Pricing Based Upon Wine Selection***

## Cocktail Service

*(Maximum 50 Guests)*

*Cocktail Server will take drink orders from guests and retrieve them from the hotel bar*

**\$50 Fee**

## Standard Bar

*A variety of premium liquors and wines, domestic bottled and/or canned beers*

**\$100 Fee Discounted to \$50 with \$300 in Bar Sales**

## Standard Bar- Draft Upgrade

*A variety of premium liquors and wines, domestic bottled and/or canned beers,  
choice of 2 craft draft beers to feature on tap*

**\$150 Fee Discounted to \$100 with \$300 in Bar Sales**

## Premium Hosted Bar- Hourly Package Pricing

*A variety of premium liquors and wines, domestic and bottled and/or canned beers, choice of 2 craft draft beers  
to feature on tap*

**Standard Bar Fees Apply**

**\$28 per person for first two hours, \$10 per person for each additional hour**