



Saddleback Maine Weddings



Wedding Catering Packages

All pricing is based per person, and subject to a 21% service charge and Maine state tax.



The South Branch

Appetizers

Select four

On Display

Charcuterie Board

Cured Meats, Cheeses, House-made Pickles

Antipasto Board

Cured Meats, Mixed Olives, Cheeses, Pepperoncinis, Marinated Vegetables

Mediterranean Crudité

Vegetables, Baba Ghanoush, Roasted Red Pepper Hummus, Tzatziki

Server Passed

Assorted Skewers

Caprese, Fruit & Prosciutto, Salmon & Cucumber

Crab Stuffed Deviled Eggs

Grilled Pear and Gorgonzola Crostini

Honey Glazed Walnuts

Date and Chorizo Wrapped in Bacon

Sausage Stuffed Crimini Mushroom Caps

Warmed Brie and Cranberry Tartlet

Salad Course, Select One

Served with fresh baked rolls and butter

House Salad

Tangled Greens, Tomato, Cucumber, Radish, Carrot, House Vinaigrette

Classic Caesar

Hearts of Romaine, Shaved Parmesan, Herbed Croutons

Entrées

Select two. Served with choice of one seasonal vegetable and one starch.

Grilled Hanger Steak

Garlic Sage Compound Butter

Atlantic Salmon

Lemon Beurre Blanc

Hearty Herb Roasted Chicken

Roasted Red Pepper, Gouda, Spinach, Herb Jus Reduction

Pork Tenderloin

Brandied Cream Sauce, Caramelized Onion

Stuffed Acorn Squash *

Wild Rice, Cranberry, Date, Pine Nut, Maine Maple Syrup.

Sides

Select One of Each

Seasonal Vegetable Selection

Roasted Brussel Sprouts

Broccolini

Tri Colored Roasted Petit Carrots

Grilled Asparagus

Haricot Verts

Blistered Tomatoes and Zucchini

Starch

Garlic Mashed Potatoes

Couscous Pilaf

Herb Roasted Rainbow Fingerlings

Maple Whipped Sweet Potatoes

Parmesan Polenta



The Rangeley

Appetizers

Select five

On Display

Charcuterie Board

Cured Meats, Cheeses, House-made Pickles

Antipasto Board

Cured Meats, Marinated Olives, Cheeses, Pepperoncinis, Pickled Vegetables

Mediterranean Crudité

Vegetables, Baba Ghanoush, Roasted Red Pepper Hummus, Tzatziki

Server Passed

Assorted Skewers

Caprese, Fruit & Prosciutto, Salmon & Cucumber

Smoked Trout Salad

Phyllo Cup, Chive

Grilled Pear and Gorgonzola Crostini

Honey Glazed Walnuts

Date and Chorizo Wrapped in Bacon

Sausage Stuffed Crimini Mushroom Caps

Warmed Brie and Cranberry Tartlet

Tenderloin Crostini

Caramelized Onion, Horseradish Crema

Quail En Crute

Bourbon Marinated, Mushroom, Bacon

Crab Cake

Chipotle Aioli

Salad Course

Select one. Served with fresh baked rolls and butter

House Salad

Tangled Greens, Tomato, Cucumber, Radish, Carrot, House Vinaigrette

Classic Caesar

Hearts of Romaine, Shaved Parmesan, Herbed Croutons

Seasonal Winter Roasted Beet Salad

Artisanal Greens, Diced Apple, Candied Pecans, Goat Cheese, Apple Vinaigrette

Seasonal Summer Berry Salad

Artisanal Greens, Blueberries, Goat Cheese, Candied Pecans, Champagne Vinaigrette

Entrées

Select two. Served with choice of one seasonal vegetable and one starch

Maine Baxter Beer Braised Beef Short Ribs

Glazed Cipollini Onion, Natural Jus Reduction

Beef Tenderloin

Demi-Glace, Peppered Sherry Mushrooms

Grilled Striped Bass

Roasted Tomato Pine Nut Chutney

Tuscan Stuffed Chicken

Sundried Tomato, Artichoke, Spinach, Mozzarella

French Center Cut Pork Chop

Black Pepper Jam, Micro Chives

Stuffed Acorn Squash *

Wild Rice, Cranberry, Dates, Pine Nuts, Maine Maple Syrup

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Appetizers

Select five

On Display

Charcuterie Board

Cured Meats, Cheeses, House-made Pickles

Antipasto Board

Cured meats, Marinated Olives, Cheeses, Pepperoncinis, Pickled Vegetables

Mediterranean Crudité

Vegetables, Baba Ghanoush, Roasted Red Pepper Hummus, Tzatziki

Costal Seafood Display + \$30/pp

Fresh Raw and Steamed Maine Seafood, Assorted Sauces

Server Passed

Smoked Trout Salad

Phyllo Cup, Chive

Grilled Pear and Gorgonzola Crostini

Honey Glazed Walnuts

Date and Chorizo Wrapped in Bacon

Sausage Stuffed Crimini Mushroom Caps

Warmed Brie and Cranberry Tartlet

Miniature Maine Lobster Cakes

Lemon Aioli

Tenderloin Crostini

Caramelized Onion, Horseradish Crema

Quail En Crute

Bourbon Marinated, Mushroom, Bacon

Miniature Maine Lobster Rolls

Lemon, Tarragon

Salad Course

Select One. Served with fresh baked rolls and butter

House Salad

Tangled Greens, Tomato, Cucumber, Radish, Carrot, House Vinaigrette

Classic Caesar

Hearts of Romaine, Shaved Parmesan, Herbed Croutons

Seasonal Winter Roasted Beet Salad

Artisanal Greens, Diced Apple, Candied Pecans, Goat Cheese, Apple Vinaigrette

Seasonal Summer Berry Salad

Artisanal Greens, Blueberries, Goat Cheese, Candied Pecans, Champagne Vinaigrette

Panzanella Bread Salad

Arugula, Heirloom Tomatoes, Focaccia Croutons, Red Onion, Basil, Balsamic Vinaigrette

Entrées

Select two. Served with choice of one seasonal vegetable and one starch

Land & Sea

Tenderloin, Lobster Tail, Bordelaise Sauce, Clarified Butter

Rib-Eye Filet

Herbed Compound Butter

Pan Seared Diver Scallops

Lemon Beurre Blanc, Praline Bacon

Rosemary and Garlic Herbed Lamb Chops

Merlot Glaze, Cherry Reduction

Roasted Quail Halves

Rosemary Cornbread Stuffing, Roasted Apples and Citrus Pomegranate Glaze

Stuffed Acorn Squash *

Wild Rice, Cranberry, Dates, Pine Nuts, Maine Maple Syrup

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Other Menus

Younger Guests

For guests under the age of 12

Chicken Tenders

French fries and dipping sauces

Personal 10" Pizza

Choice of pepperoni or cheese, veggie sticks

Macaroni & Cheese

Sharp Cheddar and Monterey Jack cheeses, veggie sticks

Grilled Hamburger

Brioche Roll, Lettuce, Tomato, Onion, French Fries



Vendor Meals

Vendor's will receive the chef's selection from each package at 50% off the per person price.

Vendor's are those who are part of your event such as DJ's, photographers, videographers, band members etc.

* Special Dietary Needs & Vegetarian Option

Please let your wedding coordinator know of any special dietary restrictions or needs. Our culinary team is always more than happy to accommodate such requests. Vegetarian options are included in every package at no additional charge and do not count as one of your entrée selections.



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Late Night Nibbles

Served between 9 pm – 11 pm

Server Passed

Priced Per Dozen, Minimum of 2 Dozen Items

Chicken & Waffle Sliders

Maple Syrup Reduction

Pulled Pork or Pulled Chicken Sliders

Blueberry Bourbon BBQ, Pickled Red Onion

Wagyu Mini Burgers

Brioche Bun, Sharp Cheddar, Pickle

Fried Chicken Sandwich

Tangy Slaw, Spicy Mayo, Pickle

Sugar Dusted Donut Holes

Spiced Chocolate Dipping Sauce,
Dulce de Leche

Stationary

Prices per Person or by the Each

Home Slice

Saddleback Ale Dough, Choice of our specialty
Funghi, Tuscan, Carne, or Buffalo Chicken Pizzas

Tied the Knot

Bavarian Soft Pretzels, Cinnamon Sugar Pretzel
Bites, Maine IPA Beer Cheese, Assorted Mustards,
Garlic Herb Spread

Popped the Question

Caramel Popcorn, Fresh Popped Popcorn,
Assorted Seasoning Shakers

S'more Lovin'

Graham Crackers, Assorted Candy Bars, Jumbo
Marshmallows

Fried and Gone to Heaven

Hand-cut House Chips, Tots, French Fries, Fried
Vegetables, Assorted Dipping Sauces, Seasoning
Shakers



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Bar Packages

Prices are person and are subject to 21% gratuity and Maine state tax

Hosted

Standard

Beer & Wine Only

Package includes an assortment of beers and choice of four house wines. Add a signature cocktail for an additional \$8 per person, if hosted.

Deluxe

House Liquor, Beer & Wine

Package includes house liquor, an assortment of beers, choice of four house wines, and signature cocktail.

Premium

Premium Liquor, Beer & Wine

Includes premium liquor, an assortment of beers, choice of five premium wines, and signature cocktail.

Under 21

Includes an assortment of juice and soda

On Consumption & Cash Bar

One bar is required for every 75 guests. A set-up fee of \$150 will be charged for cash or on consumption bars if sales do not exceed \$500. Prices are per drink and are subject to 21% gratuity and Maine state tax. Packages can be combined.

	House	Premium
Wine by the Glass	\$8	\$10
Domestic Beer	\$5	--
Craft Beer	Price Varies	Price Varies
Cocktails	\$8.50	\$10.50
Specialty Cocktails	--	\$12

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Beverage Selection

Beer

Bud
Michelob Ultra
Maine Microbrews
Twisted Tea
Truly
Down East Cider

House Wine

Pinot Noir
Cabernet Sauvignon
Chardonnay
Prosecco
Rose
Chardonnay
Rose
Prosecco
Pinot Grigio

Premium Wines

Cabernet Sauvignon
Pinot Noir
Malbec
Sauvignon Blanc

Included with All Packages

Jack Daniel's
Malibu
Bacardi Silver
Captain Morgan

Non-Alcoholic

Pepsi Products
Ginger Ale
Ginger Beer
Tonic & Soda Waters
Assortment of Juices

House Liquor

Jameson
Jose Cuervo
Skyy
Tangeray
Dewar's

Premium Liquor

Maker's Mark
Patron Silver
Tito's
Bombay Sapphire
Glenlivet
Bailey's



Signature Cocktails

Golden Smelt

Tequila, Cointreau, Orange, Pineapple & Cranberry Juices, Fresh Blueberries

BLT

Bourbon, Fresh Lime Juice, Ginger Beer, Lime

The Perfect Pear

Vodka, Pear Nectar, Elderflower Liqueur, Lemon

Paloma

Tequila, Sparkling Grapefruit Juice, Lime

Casablanca

Bourbon, Lemonade, Fresh Raspberries & Blueberries, Splash of Sierra Mist

Peachy's Peril

Stoli Orange, Peach Schnapps, Orange Juice, Splash of Champagne

Blueberry Lime

Margarita

Tequila, Fresh Blueberries, Lime Juice, Sours, Splash of OJ

Gin Fiz

Gin, Ginger Beer, Lime

Ginger Grapefruit

Bourbon Sour

Bourbon, Grapefruit Juice, Sour



Details

- After the initial deposit and signed contract, the remainder of the venue and ceremony fee is due 90 days prior to your event. The remaining balance on food and beverage packages is due 30 days prior to your event along with the guaranteed final guest count. After which point, should your guest count decrease, you would still be obligated to pay for the guaranteed count.
- **A signed final Banquet Event Order notating exact menu selection counts for plated dinners is due to your coordinator no later than 14 days prior to your event along with any special dietary needs, modifications or requests.**
- Tax, gratuity, and bartender fees are not included in the venue or food and beverage minimums and are subject to 21% gratuity and Maine State Tax.
- No outside food or alcohol is permitted, with the exception of the cake/desserts.
- Menus can be either plated or buffet style.
- Our catering team is always more than happy to accommodate special dietary needs and requests. Please let your wedding coordinator know of any such needs.
- Champagne toast, cake cutting, and after dinner coffee & tea service are included in menu packages.
- Bar packages can be combined. For instance, after 3 hours you may switch from a package price to an on consumption price or only offer premium bar packaging during cocktail hour followed by beer and wine only for the duration of your reception.
- Credit cards are required to be on file for all on consumption and cash bars to be charged at the end of the event.
- Only those listed in the contract are able to make changes to the agreed upon event food or beverage packages. Any last minute changes will require signature(s) by those listed in the contract.



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