

*Cape Neddick*  
*Weddings*  
*& Rehearsal Dinners*

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*Congratulations and Warmest Wishes!*

The Young family is delighted that you are considering our Harborside Restaurant at the Cape Neddick Lobster Pound for your wedding reception. Our restaurant, established by our father in 1958 is known locally as "The Pound" and remains a popular destination for locals as well as visitors from afar. We are conveniently located between the York's and Ogunquit on Shore Road along the banks of Cape Neddick. Let us personally assist you in choosing from our featured menus while thoughtfully attending to your every need as we help you to create the wedding of your dreams.

Your wedding day, with the picturesque Cape Neddick Harbor as a backdrop, offers you the timeless beauty of Maine with all of its tradition and splendor, no matter what season of the year. Summer brings with it warm ocean breezes, as lobster men land the days catch in this quaint little working harbor. Our main dining room with high beamed ceilings and expansive windows offers picture perfect views of spectacular fall foliage along the banks of the tidal river, with remains of the old Boston to Portland Railway seen off in the distance rising up from the river as you and guests celebrate. As the holiday season approaches, the fire crackles in the field stone fireplace as Maine begins its annual preparation for the cold winter months ahead.

Our main dining room which also features a hand-crafted full service bar with outside area to enjoy cocktails is available for wedding parties ranging from 75 to 125 guests. We also feature an upstairs dining area with adjoining outdoor deck which seats 50 guests and is perfect for smaller, more intimate wedding receptions, rehearsal dinners and family celebrations.

Come experience for yourself why family and friends have been gathering here to celebrate, share a memorable meal, and raise a toast!

Thank you for considering The Harborside,

*Melissa Young*

Melissa Young

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*Hors d'Oeuvres Selection*

**HOT HORS D'OEUVRES - Priced per 50 pieces**

*These Hors d'Oeuvres may be displayed on a buffet or passed\**

Swedish Meatballs..... \$100

Petite Crab Cakes.....\$125\*

*Maine crab meat, seasoned and breaded, with a roasted red bell pepper aioli*

Scallops wrapped in Bacon..... \$130

*Fresh sea scallops wrapped in apple smoked bacon, topped with a maple butter glaze*

**Baby Portobello Stuffed Mushrooms**

*with fresh Maine crab meat and seasoned bread crumbs..... \$110\**

*with goat cheese and roasted vegetables..... \$100\**

*with a Maine lobster risotto stuffing..... \$140\**

Beef Teriyaki Skewers.....\$125\*

Chicken Teriyaki Skewers.....\$110\*

Mini Swordfish Kabobs.....\$130\*

*Tender chunks of fresh swordfish skewered with seasonal vegetables*

Chicken Satay ..... \$125

*Grilled chicken tenderloin skewers served with a rich peanut sauce*

Vegetable Spring Rolls.....\$120\*

*with Maine shrimp..... \$130\**

*with Maine lobster..... \$150\**

Spanikopita.....\$125\*

*Baby spinach, scallions, herbs, and feta cheese served in phyllo pastry triangles*

Wrapped Shrimp with Asian Barbeque Sauce..... \$130

*Broiled gulf shrimp and fresh pineapple wrapped in bacon and served with an Asian barbeque sauce*

Blueberry, Walnut & Brie Cheese Bites.....\$130\*

*Phyllo cups filled with blueberries, walnuts and warmed brie cheese*

Mini Beef Wellington.....\$130\*

*USDA Choice tenderloin with a mushroom duxelle wrapped in puff pastry*

Seafood Strudel with Lobster Infused Oil.....\$140\*

*A blend of scallops, Maine shrimp, crab meat and herbs layered between phyllo pastry*

Maine State Sales Tax, 7% and Gratuities (please refer to our policy page) will be added to your chosen menu.

All Prices are subject to change prior to two weeks before your event

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**CHILLED HORS D'OEUVRES - Priced per 50 pieces**  
*These Hors d'Oeuvres may be displayed on a buffet or passed\**

Jumbo Gulf Shrimp Cocktail.....	\$150
Scallop Seviche in Cucumber Cups .....	\$130*
Goat Cheese and Sweet Onion Crostini .....	\$100*
Lobster and Prosciutto Crostini .....	\$140*
Smoked Salmon and Herbed Cream Cheese Bites .....	\$125*
Fig and Walnut Bruschetta .....	\$90*
Fresh Melon Wrapped with Prosciutto .....	\$95*
Bruschetta of Oven Roasted Tomatoes, Garlic, and Fontina Cheese.....	\$100*
Roasted Chicken Salad Endive .....	\$90
Tuna Carpaccio Pops.....	\$150*
<i>Sushi grade tuna with a wild blueberry wasabi sauce</i>	
Shucked Spinney Creek Oysters & Littleneck Clams.....	\$150*

**Choose all of one or combination of both; change to \$3 each**

**Deviled Eggs**

<i>Traditional .....</i>	\$75
<i>Apple Smoked Bacon with blue cheese and seasonings .....</i>	\$85
<i>Smoked Salmon with chive, caper, red onion, lemon juice and seasonings .....</i>	\$90
<i>Lobster freshly picked and lightly seasoned.....</i>	\$125

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## *Displayed & Speciality Hors d'Oeuvres*

*The following displays are priced per guest (minimum 25) unless otherwise noted*

Side of Smoked Atlantic Salmon (serves 50 guests).....	\$140
<i>Garnished with chopped red onion, boiled egg, capers, and dill cream cheese.</i>	
Seafood in the Raw, 25 of each.....	\$275
<i>Shucked Oysters, Littleneck Clams, Chilled Mussels and Jumbo Shrimp. Served with chilled cocktail sauce and fresh lemons.</i>	
Imported Domestic & International Cheese Display.....	\$3.25 per person
Sliced Fresh Fruit or Fruit Kabobs .....	\$3.00 per person
Vegetable Crudités with Assorted Dips.....	\$2.50 per person
Peeky Toe Maine Crabmeat and Artichoke Dip.....	\$3.00 per person
Fresh Maine Lobster and Gorgonzola Dip.....	\$4.00 per person
Hummus Display .....	\$2.00 per person
<i>Roasted red bell pepper and garlic hummus garnished with fresh cut vegetables.</i>	
Baked Stuffed Imported Brie .....	\$3.00 per person
<i>Stuffed with dried fruits and nuts wrapped in Phyllo pastry with a Gran Marnier Glaze.</i>	
<b>Flatbread Pizzas</b>	
<i>Roasted Vegetable and Smoked Gouda.....</i>	\$2.00 per person
<i>Cherry Tomato Pizza Margherita .....</i>	\$2.00 per person
<i>Spinach, Mushroom and Feta Cheese.....</i>	\$2.50 per person
<i>Pesto Chicken and Mushroom .....</i>	\$3.00 per person
<i>Maine Lobster and Boursin Cheese White Pizza .....</i>	\$4.00 per person
<b>Petite Sandwich Platters</b>	
<i>Lobster Salad.....</i>	\$5.95 per piece
<i>Crab Meat Salad.....</i>	\$4.95 per piece
<i>Roasted Chicken Salad .....</i>	\$3.95 per piece

### WELCOME YOUR GUESTS WITH A REFRESHING BEVERAGE

\$3.50 Each    50 Order Minimum

Bloody Mary Shooter with Freshly Shucked Spinney Creek Oyster

Bloody Mary Shooter with Speared Jumbo Shrimp

Blueberry Lemon Drop

Our Infamous Pound Punch Shooter

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## *À la Carte Dinner Selections*

*Minimum of 25 Guests*

Our signature dinner selection menu is perfect for your special occasion. Kindly choose any one of the following entrees. Two items may be selected with an advance pre-count, however the higher priced entrée will be charged for all guests. Entrees are served with warm bread and butter, garden salad with house dressing, and chef's choice of starch and fresh seasonal vegetables.

Our steaks are chef cut and we serve only the freshest seafood purchased daily from local fishermen and purveyors.

Boiled Maine Lobster 1 1/4lb - <i>larger lobsters may be available upon request</i> .....	\$29
Roast Prime Rib of Beef Au Jus .....	\$29
Roast Pork Loin - <i>granny smith apple and walnut chutney</i> .....	\$27
Filet Mignon, sauce béarnaise - <i>Char-grilled 6 ounce USDA Choice filet</i> .....	\$30
Baked Stuffed Shrimp - <i>4 gulf shrimp stuffed with our own seasoned crumbs and fresh crab meat</i> .....	\$28
Filet Mignon and Lobster - <i>6oz. Filet with a steamed whole lobster tail and drawn butter</i> .....	\$36
Filet Mignon and Shrimp - <i>Char-grilled filet mignon served with 2 seafood stuffed gulf shrimp</i> .....	\$36
New York Sirloin Steak (12 ounce) - <i>herbed compound butter</i> .....	\$27
Broiled Atlantic Haddock - <i>with seasoned crumbs</i> .....	\$23
Broiled Sea Scallops - <i>with fresh button mushrooms and sliced leeks</i> .....	\$26
Chicken Marsala .....	\$23
Herb Roasted Chicken .....	\$21
Apple, Walnut and Cornbread Stuffed Chicken Breast - <i>sauce supreme</i> .....	\$23
Pan Seared Atlantic Salmon - <i>blueberry honey glaze</i> .....	\$29
Grilled Swordfish with a Maine shrimp and Roma tomato scampi sauce .....	\$32
Harborside Seafood Bake .....	\$27
<i>Lobster, scallops and Maine shrimp baked in a brandy cream with seasoned crumb topping and melted Swiss cheese</i>	
Harborside Stuffed Chicken Breast, boursin sauce .....	\$27
<i>Stuffed with our own seasoned bread crumb, Maine shrimp and crab meat stuffing.</i>	
Seafood Stuffed Haddock .....	\$32
<i>Lobster, scallop, Maine shrimp and seasoned bread stuffing with red bell pepper hollandaise.</i>	

A vegetarian option is always available in addition to your entrée selection.  
Roasted Vegetable Lasagna or Vegetable Primavera

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*Dinner Enhancements*

*Any of the following choices are available upon request and are priced per person.  
Choice of two may be offered with a pre-count and the higher price will be charged for all.*

**APPETIZER COURSE**

- Chilled Shrimp Cocktail (3 shrimp) \$8.95  
Lobster Raviolis with Boursin Cheese Sauce \$9.95  
Vegetable Raviolis with a Roasted Plum Tomato Marinara Sauce \$4.95

**SOUP COURSE**

- Our Award Winning Clam Chowder (cup) \$4.95  
Roasted Butternut Squash and Apple Soup (cup) \$4.25  
Tomato Curry Soup with Riso and Basil Mint Pesto (cup) 4.95

**SIGNATURE SALADS**

You may select any one of our following signature salads as a substitute for the demi salad included above.

A surcharge will be added to each entrée.

- Demi Caesar Salad add \$2  
Iceberg Wedge Salad with our Bacon Vinaigrette add \$3  
Field Greens with Goat Cheese, Dried Cranberries, Caramelized Pecans and a Pear Vinaigrette add \$4

**DESSERT**

- Maine Blueberry Cobbler or Apple Crisp \$4.95  
With Annabelle's Vanilla Ice Cream \$5.95  
Tiramisu \$5.95

**CHILDREN'S MENU**

- Chicken Fingers, Grilled Cheese or Grilled Hamburger  
Choice of one in advance: French Fries or Carrot and Celery Sticks with Ranch Dressing  
\$9.00 per child

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*Cape Neddick Down East Shore Dinner*

*"Nothing says Maine like a good old-fashioned lobster dinner"*

\$38 per person

Our famous Down East Shore Dinner is available plated for groups of 25-45 people.

Groups greater than 45 will be served buffet style.

Our Award Winning Clam Chowder  
Fresh Garden Salad and Warm Bread Basket  
1 ¼ Pound Lobster\*  
Corn on the Cob  
Roasted Potatoes  
Blueberry Cobbler a la Mode

A combination of Steamed Clams and Mussels may be added for \$6 per person and will be served Family Style

*Our lobsters are caught off the shores of Cape Neddick by local fishermen and kept fresh in our saltwater tanks. Larger sized lobsters can be ordered for an additional surcharge depending upon availability. Please ask your consultant for details.*

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# *Wedding & Special Occasion Packages*

*75 guest minimum*

All plated entrées are served with chef's choice of starch and seasonal fresh vegetable, and warm bread baskets

## **BOON ISLAND DINNER**

\$39 per person

**Hors d'oeuvres - Kindly choose 3:**

- Swedish Meatballs
- Crabmeat Stuffed Mushrooms
- Vegetable Spring Rolls
- Chicken Satay
- Hummus Display
- Domestic and International Cheese Display
- Fresh Fruit Display
- Roasted Chicken Salad Endive

### **House Salad**

**One Served Entrée (2 entrees may be chosen, please add \$2 per person)**

- Broiled Atlantic Haddock with Seasoned Crumbs
- Broiled Scallops with Button Mushrooms and Sliced Leeks
- Herb Roasted Chicken
- Chicken Marsala
- Roasted Pork Loin
- Pan Seared Salmon with a Sherry Shallot Dill Cream Sauce
- Roasted Vegetable Lasagna

## **AVERY'S COVE**

\$42 per person

**Hors d'oeuvres - Kindly choose 3:**

*Any hors d'oeuvres selections from our Boon Island Menu*

- Petit Crab Cakes
- Scallops Wrapped in Apple Smoked Bacon
- Smoked Salmon Bites
- Mini Beef Teriyaki Skewers
- Baked Stuffed Brie Wheel
- Goat Cheese and Sweet Onion Crostini
- Fig and Walnut Bruschetta
- Choice of one Pre-selected:**
- Our own Clam Chowder
- House Salad with Balsamic Vinaigrette Dressing

Maine State Sales Tax, 7% and Gratuities (please refer to our policy page) will be added to your chosen menu.

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*Wedding & Special Occasion Packages Continued...*

**Choice of 2 Plated Entrees:**

*Any entrée selections from our Boon Island Menu*

Harborside Stuffed Chicken Breast with a Boursin Sauce

Pan seared Salmon with a Blueberry Honey Glaze

Roast Prime Rib of Beef au jus

Sirloin Steak with Herbed Compound Butter

Harborside Seafood Bake

*- with scallops, lobster, and Maine shrimp, a brandy cream sauce, seasoned bread crumbs and melted swiss*

**THE PASSACONAWAY**

**\$52 per person - Plus Maine State Sales Tax and Gratuities**

**Hors d'oeuvres - Kindly choose 3:**

*Any hors d'oeuvres selections from our Boon Island or Avery's Cove Menu*

Mini Swordfish Kabobs

Wrapped Shrimp with Asian Barbeque Sauce

Mini Beef Wellingtons

Lobster and Prosciutto Crostini

Pesto, Chicken and Mushroom Flatbread Pizza

Spinach, Mushroom, and Feta Cheese Flatbread Pizza

Cherry Tomato and Margherita Flatbread Pizza

**Choice of one Pre-selected:**

Clam Chowder or Roasted Butternut Squash and Apple Soup

House Salad with Balsamic and Fresh Herb Vinaigrette Dressing

**Choice of 3 Plated Entrees:**

*Each entrée served with chef's choice of starch and seasonal fresh vegetable*

*Any entrée selection from our Boon Island or Avery's Cove Menu*

Char-grilled Filet Mignon

Grilled Swordfish with a Maine Shrimp and Roma Tomato Scampi Sauce

Boiled 1 ¼ lb. Lobster

Baked Stuffed Shrimp

**All plated dinner packages will require a pre-count due ten days prior to event.**

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*Dinner Buffets*

*Available for up to 100 guests*

**THE ENSIGN'S BUFFET**

**\$36 per person**

**Entrée Selections - Kindly choose two:**

Broiled Atlantic Haddock with Seasoned Crumbs  
Broiled Sea Scallops with Button Mushrooms and Leeks  
Chicken Marsala  
Apple, Walnut, and Cornbread Stuffed Chicken  
Meat or Roasted Vegetable Lasagna

**THE CAPTAIN'S BUFFET**

**\$39 per person**

**Entrée Selections - Kindly choose two:**

Any choice from the Ensign's Buffet  
Roast Prime Rib Beef au jus  
Pan Seared Salmon, Blueberry Honey Glaze  
Roast Pork Loin

**THE ADMIRAL'S BUFFET**

**\$42 per person**

**Entrée selections - Kindly choose two:**

*Any choice from either the Ensign's or Captain's Buffet*  
Lobster, Scallop, and Maine Shrimp Newburg  
Baked Stuffed Jumbo Shrimp  
Harbor Side Stuffed Chicken Breast

*Prices for any of our buffets also include the following:*

**Choice of Two**

Classic Caesar Salad  
New England Clam Chowder  
Roasted Butternut Squash Soup  
Our House Salad

**Choice of Three Side Dishes**

Green Beans Almondine  
Roasted Red Potatoes or Garlic Mashed  
Rice Pilaf  
Seasonal Vegetables

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*The Harborside Buffet Package*

\$95 Off-Season Per Person    \$100 High-Season Per Person

*Minimum 75 Guests*

Out Signature Package Featuring some of our Most Popular Menu Offerings with All Fees, Taxes and Gratuities Included.

Your Guests will arrive to:

*Display of Fresh Seasonal Fruits, Domestic and Imported Cheeses and Vegetable Crudite  
with our house made Blue Cheese dressing and Roasted Red Bell Pepper hummus.*

**PASSED HORS D'OEUVRES**

Choose Four Options

Chicken Satay	Fig and Walnut Bruschetta
Petit Crab Cakes	Wrapped Shrimp with Asian Barbeque Sauce
Scallops Wrapped in Apple Smoked Bacon	Mini Beef Wellingtons
Smoked Salmon Bites	Lobster and Prosciutto Crostini
Beef Teriyaki Skewers	Roasted Chicken Salad Endive
Goat Cheese and Sweet Onion Crostini	Seafood Strudel

**CHILLED CHAMPAGNE TOAST**

**SERVED SOUP OR SALAD**

Please Choose One

Field Green Salad with Balsamic and Fresh Herb Vinaigrette Dressing  
Classic Caesar Salad  
New England Clam Chowder

**Dinner Entrees - Choice of Three**

Beef Tenderloin with a Roasted Garlic & Wild Mushroom Bordelaise  
Mussels Harborside with Garlic, Shallots, White Wine, Tomatoes and Basil  
Pan Seared Atlantic Salmon with Sherry Shallot Dill Cream Sauce  
Harborside Stuffed Chicken Breast with Boursin Cheese Sauce  
Herb Roasted Chicken  
Lobster Macaroni and Cheese  
Roast Pork Loin  
Broiled Atlantic Haddock

*Your dinner is served with Warm Bread Basket and Butter and Choice of a Starch and Vegetable: House Rice, Mashed Potatoes, Roasted Red Potatoes and Green Beans Almondine, Roasted Root Vegetables and Seasonal Fresh Vegetable Medley.*

*Wedding Cake Cutting and Service*

*with Your Choice of Annabelle's Vanilla Ice Cream or Fresh Berry Compote*

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## *Wedding Beverage Service*

You have the option to host an open bar, a cash bar, or a combination of both. Alcoholic beverage pricing is based on a 4.5 hour reception. The bar will close 30 minutes before reception end, as specified in contract. Guests are permitted one drink at a time and “shooters” are not included in Open Bar pricing and will be served at the discretion of the bartender. We reserve the right to discontinue serving any guest at any time throughout the reception.

### **BEER & HOUSE WINE**

*Includes:* Domestic, Imported and Micro Brewed Beer, 16oz Draft Beers, House Champagne and Wines, Bottled Water and Soda

First Hour	\$12
Additional Hours	\$5
Entire Reception	\$25

### **PREMIUM BRAND LIQUORS**

*Includes:* Premium Brand Liquors, Domestic, Imported and Micro Brewed Beer, 16oz Draft Beers, House Champagne and Wines, Bottled Water and Soda. Deluxe liquors and drinks containing greater than 3 ounces of liquor not included.

First Hour	\$16
Additional Hours	\$6
Entire Reception	\$30

### **DELUXE BRAND LIQUORS & CORDIALS**

*Includes:* Premium Brand Liquors, Deluxe Brand Liquors, Cordials, Domestic, Imported and Micro Brewed Beer, 16oz Draft Beers, House Champagne and Wines, Bottled Water and Soda. Drinks containing greater than 3 ounces of liquor not included.

First Hour	\$16
Additional Hours	\$8
Entire Reception	\$39

*Martinis, Manhattans etc...* add \$2.00 to first hour and/or entire reception pricing

*Champagne or Sparkling Cider Toast ...* \$4.00 per guaranteed adult due with meal pre-count  
Dinner Wine Service with Meal... add \$3.00 per guest

### **BOTTLED WINE SERVICE**

Please ask your wedding coordinator for our current wine selection. We will work with our wine representative to offer selections to complement your specific meal choices and budget.

### **CASH BAR PRICING**

Additional Brands may be made available. Please request along with pricing structure.

#### *Premium Brand Liquors \$7.00+*

Stolichnaya	Tangeray
Bacardi	Captain Morgan
Canadian Club	Dewars White Label
Cuervo Gold	Seagrams 7
Absolute Vodkas	

#### *Deluxe Brand Liquors \$8.00+*

Grey Goose	Bombay Sapphire
Chivas Regal	Crown Royal
Jack Daniels	Jameson
Kettle One	Seagrams VO
Kahlua	

#### *Cordials and Brandies \$8.00+*

Amaretto DiSaronno	B&B
Drambuie	Frangelico
Gran Marnier	

#### *House Wines \$6.00+*

#### *House Drafts, 16oz \$5.00*

#### *Domestic Beers \$4.00*

#### *Micro Brews \$5.00+*

#### *Imported Beers \$5.00*

#### *Soft Drinks, Juices & Bottled Water \$2.00*

Prices and menu items are subject to change without notice. Prices do not include 7% Maine State Sales Tax and Gratuities

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*Our Wedding Services Include*

- Complimentary Meal for Bride and Groom
- Personal On-site Wedding Coordinator to Assist in the Planning and Day of Event
- Classic White on White linens with your choice of napkin fold
  
- China, Flatware, use of Champagne Flutes & Cake Knife
- Cutting and Serving of Wedding Cake or Dessert with Coffee Service
- Guest Parking at No Charge
- Use of our Grounds for Outdoor Ceremonies or in Front of our Fieldstone Fireplace

**WEDDING VOWS - THERE ARE MANY OPTIONS WHEN IT COMES TO A CEREMONY SITE**

- Several local churches within a five minute drive
- Nubble Light
- Ellis Park Gazebo
- Passaconaway Beach is just a short walk across the Cape Neddick Bridge
- York's Beaches
- Mount Agamenticus

*Local Service for Brides\**

**WEDDING CAKES & BAKERS**

Confection Art	207-363-1440	confectionart.com
Bread & Roses Bakery	207-646-4227	breadandrosesbakery.com
Beach Pea Bakery	207-439-3555	beachpeabaking.com
Nothing Bakes Like a Parrott	207-899-1088	nothingbakeslikeaparrott.com
Wild Orchid Baking Company	603-964-cake	wildorchidbaking.com
Pie in the Sky Bakery	207-363-2656	piensky@maine.rr.com

**FLORISTS**

Brenda's Bloomers	207-363-0333	brendasbloomers.com
Calluna Fine Flowers	207-641-0867	heather@callunafineflowers.com
Kate Martin - Beautiful Days	207-384-4703	beautifuldaysevents.com
York Flower Shop	207-363-5367	yorkflowershop.com

**PHOTOGRAPHERS**

Geneve Hoffman	207-475-3000	genevehoffmanphotography.com
Nick LaVecchia	nicklavecchia.com	nick@nicklavecchia.com
Michelle Turner	207-518-8703	michelleturner.com
Patrick McNamara	207-363-8474	mcnamaraphoto.com

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**MAKE-UP**

Allison Harrington- Flashy Lash	866-824-4117	flashy-lash.com
Deb Poulin- Naviina Salon	207-251-4688	naviinasalon.com
Nicole Masterson	207-363-9221	glowbodywork.com

**HAIR STYLING FOR BRIDES**

Rachel Chastney- Red Hair Inc.	207-361-4922	redhairinc.com
Naviina Salon	207-251-4688	naviinasalon.com

**WEDDING OFFICIANTS**

Maureen Quirk	207-439-4128
Melissa Avery	603-767-1240
Julie Draper	603-531-9366

**WEDDING PLANNERS**

Meagan Kilpatrick	207-729-2308	maineseasonsevents.com
Kate Martin	207-384-4703	beautifuldaysevents.com

**RENTALS**

Marshall's Rental	207-439-0344	marshallrental.com
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**TRANSPORTATION**

York Trolley Company	207-363-9600	yorktrolley.com
Ogunquit Trolley Company	207-646-1411	ogunquittrolley.com
York Beach Taxi	207-451-4031	beachtaxime.com

**ENTERTAINMENT**

Lex & Joe	207-646-2932	lexandjoe.com - Live Band
Fred Pappalardo	207-363-4018	djfredp.com - Disc Jockey
Cuzin Richard	603-436-8596	cuzinrichard.com - Entertainment

*\*The Harborside Restaurant is not responsible for any products and services provided by outside vendors.*

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## *Room Rental Fees & Availability*

Wedding receptions may be hosted with a minimum of 75 guests and require rental of the entire restaurant. The main dining area seats up to 140 guests for a full service, plated meal and up to 100 guests for buffet dinners. Cocktail Receptions may be held for up to 150 guests with limited seating. The option to use both floors of our restaurant may be available with limited buffet meals.

Daytime receptions may be hosted from 11:00 a.m. - 4:00 p.m.

Evening Receptions may be hosted from 6:00 p.m. – 11:00 p.m.

On-Site Ceremonies may be held directly preceding reception start time.

**Off – Season:** Mid March to Friday of Memorial Weekend; Columbus Day-December 30

**Rental Fees:** Daytime Receptions: \$500.00 Evening Receptions: \$1,500.00  
Daytime Minimum Food & Beverage: \$5,500.00 plus tax and gratuity  
Evening Minimum Food & Beverage: \$7,500.00 plus tax and gratuity

**High Season:** Memorial Weekend-Columbus Day Weekend

**Rental Fees:** Daytime Receptions: \$1,500.00 Evening Receptions: \$2,500.00  
Daytime Minimum Food & Beverage: \$6,000.00 plus tax and gratuity  
Evening Minimum Food & Beverage: \$8,500.00 plus tax and gratuity (Excluding July & August)

Our Upper Dining Room can accommodate up to 50 seated guests and 40 guests with buffet hors d'oeuvres. The upper dining room includes use of the adjacent deck, weather permitting. Amplified music is not permitted. We do not offer rental from July – Labor Day with exception of complete facility rental.

**Off-Season:** Mid March to June 1; Post Labor Day to December 30

**Daytime Receptions:** 12:00 p.m.-4:00 p.m.  
Rental Fee \$200.00  
\$1,200.00 Food & Beverage Minimum plus tax and gratuity  
**Evening Receptions and Rehearsal Dinners:** 5:00 p.m. – 10:00 p.m.  
Rental Fee \$200.00  
\$1,500.00 Food and Beverage Minimum plus tax and gratuity

**High Season:** Memorial Weekend; June 1 – July 1

**Daytime Receptions:** 12:00 p.m. – 4:00 p.m.  
Rental Fee \$250.00  
\$1,500.00 Food and Beverage Minimum plus tax and gratuity  
**Evening Receptions and Rehearsal Dinners:** 5:00 p.m. – 10:00 p.m.  
Rental Fee \$250.00  
\$2,000.00 Food and Beverage Minimum plus tax and gratuity

# *Cape Neddick Weddings & Rehearsal Dinners*

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## *Our Policies*

### **WEDDING RECEPTION DEPOSITS**

- A deposit in the amount of room rental fee is due upon booking along with a signed contract.
- Dates will not be guaranteed without rental fee and signed contract.
- A major credit card is required which we will keep on file to be used towards any additional charges incurred, including any physical property damage or loss of property.
- Six months prior to event date \$2,000.00 deposit is due to be applied towards estimated food and beverage.
- 75% deposit of the estimated food and beverage is due one month out from the event date.
- Ten days prior to event, final guaranteed guest total with any pre-counts is due along with remaining estimated food and beverage total.
- Any remaining outstanding charges are due at the end of the event.  
Final charges are based on the guest count or the number of guests served, whichever is greater.
- All deposits are non-refundable.

### **REHEARSAL DINNER DEPOSITS**

- A deposit in the amount of the room rental fee is due upon booking along with a signed contract.
- Dates will not be guaranteed without rental fee and signed contract.
- \$1,000.00 due 30 days prior to event.
- Seven days prior to event, final guaranteed guest total with any pre-counts is due.
- Any remaining outstanding charges are due at the end of the event. Final charges are based on the guest count or the number of guests served, whichever is greater.
- A major credit card is required which we will keep on file to be used towards any additional charges incurred, including any physical property damage or loss of property.
- All deposits are non-refundable.

### **CANCELLATIONS**

- All deposits and advance payments are non-refundable.

### **TAXES, GRATUITIES AND SERVICE FEES**

- All food and beverage items are subject to Maine state taxes of 7%.
- A 20% Gratuity or \$200.00 minimum per server and bartenders, whichever is greater will be added to all food and beverage charges for general receptions. A 20% Gratuity or \$200.00 minimum per server and a \$50.00 service bar gratuity will be added to all Upper Dining Room functions.
- Wedding Reception food and beverage totals carry an additional 4% administrative fee.
- Please consult with wedding coordinator on recommended number of servers for your event.

### **DÉCOR**

Additional décor, props etc... may be brought in with prior consent of your wedding coordinator. All décor must be removed within 15 minutes of stated end time. Any items requiring extra clean-up by restaurant staff will not be permitted.

### **PARKING**

We offer on-site parking free of charge. Valet Parking is available for additional fees.

### **HANDICAP ACCESSIBILITY**

Our facility is not handicap accessible, a result of town ordinances at time of construction.

### **ON SITE CEREMONIES**

Please speak with your wedding coordinator to discuss options for your particular interests and any fees which may be incurred.

### **FOOD & BEVERAGE**

Is not permitted to be taken off property during or at the end of your event

*For more information, please contact our Event Coordinator by email at [weddings@capeneddick.com](mailto:weddings@capeneddick.com)*