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 day’s 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

HARBORSIDE RESTAURANT at THE CAPE NEDDICK LOBSTER POUND
60 Shore Road, Cape Neddick Maine • 207.363.5471 • weddings@capeneddick.com
Hors d’Oeuvres Selection

HOT HORSE 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
Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase food borne illness.
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*
_Sushi grade tuna with a wild blueberry wasabi sauce_
Shucked Spinney Creek Oysters & Littleneck Clams ....................... $150*

Choose all of one or combination of both; change to $3 each
Deviled Eggs
  Traditional ......................................................................................... $75
  Apple Smoked Bacon with blue cheese and seasonings ............... $85
  Smoked Salmon with chive, caper, red onion, lemon juice and seasonings ................................................................. $90
  Lobster freshly picked and lightly seasoned ................................ $125

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Displayed & Specialty Hors d’Oeuvres

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

Side of Smoked Atlantic Salmon (serves 50 guests)...........................................................................$140
Garnished with chopped red onion, boiled egg, capers, and dill cream cheese.

Seafood in the Raw, 25 of each ...........................................................................................................$275
Shucked Oysters, Littleneck Clams, Chilled Mussels and Jumbo Shrimp.
Served with chilled cocktail sauce and fresh lemons.

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
Roasted red bell pepper and garlic hummus garnished with fresh cut vegetables.

Baked Stuffed Imported Brie .............................................................................................................$3.00 per person
Stuffed with dried fruits and nuts wrapped in Phyllo pastry with a Gran Marnier Glaze.

Flatbread Pizzas
Roasted Vegetable and Smoked Gouda............................................................................................$2.00 per person
Cherry Tomato Pizza Margherita .................................................................................................$2.00 per person
Spinach, Mushroom and Feta Cheese .............................................................................................$2.50 per person
Pesto Chicken and Mushroom ........................................................................................................$3.00 per person
Maine Lobster and Boursin Cheese White Pizza ............................................................................$4.00 per person

Petite Sandwich Platters
Lobster Salad.................................................................................................................................$5.95 per piece
Crab Meat Salad..........................................................................................................................$4.95 per piece
Roasted Chicken Salad ..................................................................................................................$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

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

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

A vegetarian option is always available in addition to your entrée selection.

Roasted Vegetable Lasagna or Vegetable Primavera

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.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase food borne illness.
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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“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. All Prices are subject to change prior to two weeks before your event. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase food borne illness.
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
- 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.

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.
Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase food borne illness.
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
- Petit Crab Cakes
- Scallops Wrapped in Apple Smoked Bacon
- Smoked Salmon Bites
- Beef Teriyaki Skewers
- Goat Cheese and Sweet Onion Crostini

- Fig and Walnut Bruschetta
- Wrapped Shrimp with Asian Barbeque Sauce
- Mini Beef Wellingtons
- Lobster and Prosciutto Crostini
- Roasted Chicken Salad Endive
- 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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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**

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

**DELUXE BRAND LIQUORS & CORDIALS**

| 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, Tangueray
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.
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
- Passaconnaway 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
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

TRANSPORTATION
York Trolley Company  207-363-9600    yorktrolley.com
Ogunquit Trolley Company    207-646-1411    ogunquitrolley.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.
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
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