

*The*  
**CLIFF HOUSE**  
*Resort & Spa*

*Congratulations on Your Engagement!*

The Cliff House Resort & Spa has been the site for wedding receptions, anniversary parties and family reunions for over a century. We're pleased to be considered as the site for your wedding reception.

Our spectacular oceanside location provides a dramatic backdrop for once-in-a-lifetime photographs. Our spacious banquet rooms are well-equipped to handle receptions as large as 225. The quality of our cuisine is well-known. If you would like different menu items from those suggested, our Chef will be happy to respond with further suggestions. Additionally, our professional Sales Staff is here to assist you in planning your special day, and later, our Banquet Staff will provide an outstanding performance.

The Cliff House Resort & Spa is located atop Bald Head Cliff, off Shore Road, halfway between York and Ogunquit. We are 40 miles south of Portland and 70 miles north of Boston.

*Planning Your Reception*

We recommend you visit The Cliff House Resort & Spa and meet with our Sales Staff when considering us for your reception. It is impossible to appreciate our location and amenities without seeing our spectacular oceanside property.

For weddings in 2010, we require a \$3,000 non-refundable deposit at the time of booking. Please note that a room rental fee of \$2,500 and a \$15,000 food and beverage minimum will be applied. Room availability is dependent upon your reception date, time and estimated number of guests. The minimum number of guests is 100; the maximum number of guests is 225. Receptions are limited to five hours, concluding no later than 11:00 p.m. Onsite ceremonies can be arranged for a \$1,000 setup fee. This information will form an outline for your event and be the basis for a written confirmation.

# 2010 WEDDINGS

*Weddings at The Cliff House Resort & Spa include the following for 2010.  
Prices are listed with entrée choices.*

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*Selection of Five Hot or Cold Hors D'oeuvres, Butler Passed*

*Champagne Toast*

*Elegant Three-Course Meal*

*Raspberry Truffles*

*Votives on the Tables*

*Selection of Floor Length Linens (Coastal Ballroom only) & Napkins*

*Chair Covers and Sashes (Coastal Ballroom only)*

*Cake Cutting Fee & Coffee Service*

*All food and beverages prices are subject to 19% service charge and applicable Maine meals and lodging tax. Prices subject to change.*

THE CLIFF HOUSE RESORT & SPA

tel. 207-361-1000 | fax: 207-361-2820 | salesoffice@cliffhousemaine.com | www.cliffhousemaine.com

# 2010 WEDDINGS

*Please select five from the following:*

## *Hot Hors D'oeuvres*

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### GOAT CHEESE FLATBREAD

On warm flatbread with herbed goat cheese

### CRAB STUFFED MUSHROOMS

A large mushroom cap filled with crabmeat stuffing

### MAINE CRAB CAKES

Fresh Maine crab cake seasoned with whole grain Maine mustard, lemon aioli and panko bread crumbs

### SHRIMP SPRING ROLLS

Baby shrimp and fresh vegetables in a fried won-ton wrap

### MINI BEEF WELLINGTON

Beef tenderloin and wild mushroom duxelles wrapped in a French puff pastry

### MAPLE GLAZED SEA SCALLOPS

Wrapped in hickory smoked bacon

### SPANAKOPITA

Fresh spinach, feta cheese and spices in crispy phyllo dough

### CHICKEN SATAY

Served with an Asian dipping sauce

### VEGETABLE SPRING ROLL

Fresh crispy vegetables wrapped in rice paper and a soy dipping sauce

## *Cold Hors D'oeuvres*

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### LOBSTER CANAPÉ

With deviled eggs and lemon mayonnaise

### SHRIMP COCKTAIL CANAPÉ

With Roquefort cream cheese and cocktail sauce

### SMOKED SALMON CANAPÉ

With cornichons and dill

### PORTOBELLO CANAPÉ

With sun-dried tomatoes, pesto and goat cheese

### SMOKED SALMON MOUSSE

Locally smoked salmon pureed into a rich mousse with fresh dill and shallots, served in a puff pastry cup

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# 2010 WEDDINGS

## *Enhancement Hors D'oeuvres*

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### IMPORTED & DOMESTIC CHEESE DISPLAY

Served with fresh baked French baguette and assorted crackers. Garnished with fresh fruit and mixed nuts  
Small (serves 25 guests) \$95 Medium (serves 50 guests) \$175 Large (serves 150 guests) \$275

### SEASONAL VEGETABLE CRUDITÉ DISPLAY

Locally grown vegetables and seasonal exotics with chef's choice of dip  
Small (serves 25 guests) \$95 Medium (serves 50 guests) \$175 Large (serves 100 guests) \$265

### BRIE EN CROÛTE

Imported Brie cheese wrapped in puff pastry with caramelized pears and walnuts in Frangelico glaze.  
Served with French breads  
Small (serves 40 guests) \$100 Large (serves 75 guests) \$200

## *Appetizers*

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*Please select one:*

### SHRIMP COCKTAIL

Tender poached jumbo shrimp served with fennel-red onion salad and lemon scented cocktail sauce

### NEW ENGLAND CLAM CHOWDER

A traditional cream chowder of sweet native clams and fresh thyme

### WILD MUSHROOM RAVIOLI

Wild mushroom compote in a delicate egg pasta served with a garlic cream sauce

### SHRIMP TEMPURA

Golden brown jumbo shrimp highlighted with a bed of Asian style cole slaw

## *Salads*

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*Please select one of the following:*

### CLASSIC CAESAR SALAD

Crisp romaine, Parmesan, garlic, croutons and homemade Caesar dressing

### CLIFF HOUSE SALAD

Candied walnut salad with sun-dried cranberries, blue cheese and baby and field greens.  
Served with your choice of balsamic basil, blueberry, or raspberry vinaigrette

### TOSSED GARDEN SALAD

Organic baby field greens, tear drop tomatoes, European cucumber and shredded carrots.  
Served with your choice of balsamic basil, blueberry, or raspberry vinaigrette

### FARMHOUSE SALAD

Vine-ripe tomatoes and buffalo mozzarella over field greens and drizzled with balsamic reduction

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# 2010 WEDDINGS

## *Entrées*

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*You may select up to two (2) entrées from the selections below.  
Price is based on the highest priced entrée. Pre-counts are required in advance.*

### **ROASTED VEGETABLE STRUDEL \$100**

Portobello mushrooms, zucchini, summer squash, red peppers, eggplant and baby spinach wrapped in buttery puff pastry and baked golden brown

### **OVERSTUFFED PORK LOIN \$100**

Slow roasted center cut pork loin encrusted with fresh herbs and honey mustard glaze

### **BLUEBERRY GLAZED FREE RANGE CHICKEN \$100**

Sage butter roasted chicken breast glazed with our blueberry BBQ, served with fennel-San Andre cheese risotto

### **BROILED NORTH ATLANTIC HADDOCK \$105**

Slowly cooked in lemon and white wine, topped with sherried Ritz crumbs and lemon beurre blanc

### **BRONZED FILLET OF SALMON WELLINGTON \$105**

Seared in olive oil over wilted baby spinach, ripe plum tomatoes, and wrapped with buttery puff pastry

### **DOUBLE LAMB CHOPS \$125**

Slow roasted and seasoned with rosemary and garlic. Served with rosemary infused demi-glace

### **GRILLED FILET MIGNON \$135**

Served with vine ripe yellow tomatoes, fresh basil and Berkshire bleu cheese butter

## *Duet Plates*

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*The below entrees are offered as a single choice for all guests.*

### **MARINATED GRILLED CHICKEN BREAST & SHRIMP \$105**

Marinated grilled chicken breast with rock shrimp scampi, served with egg papardelle

### **GRILLED BEEF TENDERLOIN MEDALLIONS & JUMBO SHRIMP \$135**

Grilled petite filet topped with jumbo shrimp in a red pepper demi-glace

### **GRILLED FILET MIGNON & MAINE LOBSTER TAIL \$139**

Grilled petite filet and Maine lobster tail sautéed scampi style with vine-ripe yellow tomatoes and fresh basil

## *Wedding Cake Accompaniment*

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### **RASPBERRY TRUFFLES**

Raspberry sorbet and vanilla ice cream, enrobed in white chocolate

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# 2010 WEDDINGS

## *Dining & Dancing Bar Options*

**Beverage Selections are subject to change.**

|  |   |
|--|---|
| <p><b>PREMIUM BRANDS \$9 per drink</b><br/>Beefeater<br/>Absolut<br/>Bacardi Silver<br/>Canadian Club<br/>Dewar's White Label<br/>Jim Beam<br/>Cuervo Gold</p> | <p><b>DELUXE BRANDS \$11 per drink</b><br/>Grey Goose<br/>Tanqueray<br/>Captain Morgan<br/>Crown Royal<br/>Chivas<br/>Jack Daniels<br/>Cuervo Traditional</p> |
| <p><b>DOMESTIC BEER \$6 per drink</b><br/>Budweiser<br/>Bud Light<br/>Coors Light</p>  | <p><b>CORDIALS \$11 per drink</b><br/>Kahlua<br/>Amaretto Di Saronno<br/>B&amp;B<br/>Sambuca Romana<br/>Drambuie<br/>Frangelico<br/>Grand Mariner</p>         |
| <p><b>IMPORTED BEER \$7 per drink</b><br/>Heineken<br/>Amstel Light<br/>Clausthaler (<i>non alcoholic</i>)</p>   | <p><b>MICROBREWS \$7 per drink</b><br/>Allagash</p>   |

### HOSTED DELUXE BAR

Offers your guests a selection of fine liquors & cordials, domestic, imported & micro brewed beers, house champagne & wines, sparkling water & soft drinks

### HOSTED PREMIUM BAR

Featuring well & call brand liquors, domestic, imported & micro brewed beers, house champagne & wines, sparkling water & soft drinks

### HOSTED WINE & BEER

Light and simple... offering house wines & champagne, a selection of domestic, imported & micro brewed beers, sparkling water & soft drinks

Above options are billed on consumption and applied to final bill.

### PREMIUM & DELUXE CASH BAR

Private events requesting a cash bar will feature a selection of premium and deluxe liquors, house wines & champagne, domestic, imported & micro brewed beers, sparkling waters & soft drinks.

A \$75 Bartender fee will be charged if cash bar revenue does not exceed \$400.00.

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# 2010 WEDDINGS

The following is the non-refundable deposit schedule:

| Deposit | Date                 | Amount                    |
|---------|----------------------|---------------------------|
| Initial | With signed contract | \$3,000.00                |
| Second  | 6 months prior       | 50% of estimated total    |
| Third   | 30 days prior        | Remaining estimated total |

\*If your wedding date is reserved more than a year out, an additional payment of \$3,000.00 will be due one year in advance.

1. The Cliff House Resort & Spa accepts only personal checks, cashier checks or cash for all deposits (no personal checks accepted for 30 day deposit or final deposit).
2. Charges will be based on the final guarantee or the actual number of guests served, whichever is greater. Any additional payment is required at this time and can be in the form of cash or credit card. Any credit balance will be refunded within 5 business days after the wedding - less any cost for damage or lost revenue caused by the group, including \$150 cleanup fee for each violation of our guestroom no-smoking policy. The Wedding Event agrees to pay all reasonable costs, attorney's fees, paralegal fees, and disbursements incurred by the Hotel in the enforcement of this agreement or in the collection of any outstanding amounts or charges due to the Hotel.
3. A credit card authorization form will be completed prior to the event to insure payment for services requested on the day of the event.

## Service Charge and Taxes

All food and beverage prices are subject to 19% service charge and applicable Maine meals and lodging tax.

## Cancellation Policy

If cancellation becomes necessary at any time, all deposits will be retained by The Cliff House as a cancellation fee.

## Guarantees

The guaranteed number of guests attending the function must be received and confirmed by The Cliff House Resort & Spa **21 business days** prior to your function. If the guarantee is not received, the original expected number of guests will be used and the Hotel will charge for that number or the actual number served, whichever is greater.

## Finalizing Your Arrangements

Our Catering office will contact you to discuss details of timing, menu, seating arrangements, beverage service and other particulars. At this time, our Catering office will prepare a Wedding/Banquet Event Order outlining these details and create an estimate of your final bill due 30 days in advance of your event.

***1 week in advance of your event***, we will arrange a meeting with our Catering Manager and Banquet Manager to review final details. This is the time for delivery of special items such as your guestbook and favors and your final payment.

***\*Please note that in order to provide you with a seamless event, we request that we coordinate the wedding with only the primary contact.***

## Menu Prices

All prices are subject to change until your final arrangements have been confirmed.

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## **Outside Vendors**

The Cliff House is not responsible for any product or service brought in by an outside vendor, nor will The Cliff House be held accountable for any actions by said vendor.

## **Event Time & Guestroom Commitment**

Weddings in our Coastal Ballroom are any 5 hour block during the day, ending at 9pm. If you choose to have your reception end after 9pm, the 12 guestrooms directly over the Coastal Ballroom must be reserved. There is either a 2 or 3 night minimum depending on the time of year. This minimum cannot be waived. Event times may not be extended past 11pm in consideration of our hotel guests and local residents not associated with the wedding.

## **Alcoholic Beverages**

1. Alcoholic beverages must be dispensed by our employees/bartenders only and served in the confined hours reserved.
2. Alcoholic beverages served at The Cliff House must be purchased through The Cliff House.
3. Alcoholic beverage service will be denied to those guests or group who are visibly intoxicated or are under legal drinking age at the discretion of The Cliff House and in accordance with Maine State Law.
4. All weddings are subject to a 5-hour bar service. All weddings and wedding functions will be served only during the 5-hour blocked time. At no time after the 5-hour period will any of the function participants be served beer, wine or liquor.