



Packages

DESCRIPTION

Thank you so much for choosing Sebasco Harbor Resort, a place where you can stay with all your friends and families and also have the wedding of your dreams!

- Ceremony for up to 220 people on the Pool Lawn in front of the beautiful harbor
- Cocktail Reception on the Gazebo Lawn for up to 220 People, liquor charges are based upon consumption
- Reception in the Cornelius Room, liquor charges are based upon consumption
 - Rental for all 3 spaces \$6,000.00

The following is also included in your inclusive wedding package:

- Tables and Chairs
- White Linens
- Silverware
- Day of Coordinator
- Chairs for the Ceremony
- Set Up and Break Down

Pricing for the Packages are as follows:

- Package 1 - \$135.00 Per Person
 - Up to 220 People
 - All Chairs, White Linens, White Napkins and Tables Included
 - Menu Choices for Package 1
 - This is based on a buffet, but if the choice you are looking for is plated, please inquire.
 - Package 2 - \$145.00 Per Person
 - Up to 220 People
 - All Chairs, White Linens, White Napkins and Tables Included
 - Menu Choices for Package 2
 - This is based on a buffet, but if the choice you are looking for is plated, please inquire.
 - Package 3 - \$155.00 Per Person
 - Up to 220 People
 - All Event Spaces Included (Ceremony, Cocktail Social and Reception)
 - All Chairs, White Linens, White Napkins and Tables Included
 - Menu Choices for Package 3
 - This is based on a buffet, but if the choice you are looking for is plated, please inquire.
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Menu OPTIONS

Package 1

HORS D' OEUVRES

SELECT THREE:

Coconut Shrimp with Sweet Chili Sauce

Vegetable Spring Roll with Spicy Lime Soy Sauce

Tomato Bruschetta with Mozzarella on Garlic Crostini

Local Brie, Apple & Honey Crostini

Mini Fish Taco

Seasonal Vegetable Flatbread Bites

Grilled Beef Crostini with Corn Relish & Chipotle Crema

Menu OPTIONS

Package 1

SELECT ONE:

SEASONAL MIXED GREEN SALADS

Fresh Maine Blueberries, Pickled Red Onions, Goat Cheese Crumbles, Toasted Sunflower Seeds, Shaved Carrots, Blueberry Vinaigrette

Maplebrook Farm Feta Cheese, Fresh Red Onions, Carrots, Dried Cranberries, Cucumber, Roasted Quinoa & Red Wine Vinaigrette

SELECT ONE:

Sebasco Harbor Clam Chowder

Chef's Soup of the Day

Chef's choice, rotation selection of seasonal ingredients

Served with Oyster Crackers & Dinner Rolls

SELECT THREE:

Smoked Gouda Mashed Potatoes

Pesto Roasted Broccoli & Cauliflower

Garlic Asparagus & Roasted Mushrooms

Maple & Rosemary Glazed Baby Carrots

Herb Mashed Potatoes

Confit Lemon Sea Salt Fingerling Potatoes

Green Beans with Dried Cranberries & Carrots

Menu OPTIONS

Package 1

SELECT TWO:

Rosemary Honey Mustard Glazed Chicken

Herb Roasted Chicken with Lemon Caper Sauce

Maine Ale Braised Short Rib

Parmesan Roasted Red Pepper Stuffed Mushroom

Pan Roasted Salmon with Olive Tapenade

New England Baked Cod

Menu OPTIONS

Package 2

HORS D' OEUVRES

SELECT THREE:

Chili Maple Glaze Pork Belly

Local Cure and Smoked Pork Belly, Toasted Sesame Seeds & Cilantro

Bacon Wrapped Scallop

Maine Maple Mustard Glaze

Vegetable Spring Roll

Spicy Lime Soy Sauce

Mini Fish Taco

Local Blackened Fish, Cucumber Pepper Relish, Shaved Lettuce, Lime Crema

Seasonal Vegetable Flatbread Bites

Chef's Choice of Seasonal Items

Linguica Encroute

Portuguese Sausage, Puffy Pastry, Stone Ground Mustard

Prego Steak Crostini

Marinated Beef, Roasted Garlic, Caramelized Onion, Saffron Aioli

Menu OPTIONS

Package 2

SELECT ONE:

SEASONAL MIXED GREEN SALADS

Arugula & Spinach Salad

Wheatberries, Dried Cranberries, Local Apples, 2 Year Aged Cheddar, Sunflower Seeds, Walnuts,
Red Onion & Maple Balsamic Vinaigrette

Maine Blueberry Salad

Fresh Maine Blueberries, Pickled Red Onions, Goat Cheese Crumbles, Toasted Sunflower Seeds,
Shaved Carrots, Blueberry Vinaigrette

SELECT ONE:

Sebasco Harbor Clam Chowder

Chef's Soup of the Day

Chef's choice, rotation selection of seasonal ingredients

Portuguese Chorizo and Kale Soup

Served with Oyster Crackers & Dinner Rolls

SELECT TWO:

Chevre Whipped Potatoes

Vermont Creamery Goat Cheese & Sage

Smoked Gouda Bacon Mashed Potatoes

Local Bacon, Vermont Gouda, Yukon Gold Potatoes

Summer Vegetable Succotash

Local Zucchini, Summer Squash, Cherry Tomatoes, Corn & Lima Beans

Roasted Brussels Sprout

Artichoke Hearts, Herb Medley, Toasted Almonds & Lemon Aioli

Maple & Rosemary Glazed Baby Carrots

Chive Sundried Tomato & Olive Oil Green Beans

Menu OPTIONS

Package 2

SELECT TWO:

Rosemary Honey Mustard Glazed Chicken
Mustard Cider Au Jus

Stuffed Saffron Roasted Chicken
Cranberry, Pear & Chevre Stuffing with Citrus Thyme Jus

Maine Ale Braised Short Rib
Ale Gravy, Roasted Garlic, Carrots, Celery, Onions

Parmesan Roasted Red Pepper Stuffed Mushroom

Pan Roasted Salmon with Olive Tapenade

New England Baked Cod
Old Bay Seasoned & Ritz Cracker Topping, Scallion Butter

Root Vegetable Curry
Turmeric Coconut Cream Sauce, Jasmine Rice, Toasted Hazelnuts & Fresh Herbs

Menu OPTIONS

Package 3

HORS D' OEUVRES

SELECT THREE:

Roasted Fingerling Potato
Vermont Creamery Whipped Goat Cheese, Smoked Sea Salt & Crispy Bacon

Rosemary Bleu Cheese Biscuit
Local Bleu Cheese, Braised Local Lamb & Pickled Red Onions

Smoked Trout Crostini
Horseradish Cream Cheese, Artisanal Cracker & Cranberry Pear Marmalade

Lobster Deviled Egg
The Classic with Whole Grain Mustard, Smoked Paprika & Infused with Fresh Dill

Tequila Shrimp Shooter
Tequila Spiked Gazpacho, Roasted Corn Relish & Grilled Shrimp

Spanakopita
Crispy Phyllo Dough, Sautéed Spinach & Feta

Chorizo Skewers
Portuguese Spicy Sausage, Manchego Cheese & Olive

Menu OPTIONS

Package 3

SELECT ONE:

SEASONAL MIXED GREEN SALADS

Maine Blueberry Salad

Fresh Maine Blueberries, Pickled Red Onions, Goat Cheese Crumbles, Toasted Sunflower Seeds, Shaved Carrots, Blueberry Vinaigrette

Farmer Salad

Home Made Lemon Pepper Ricotta Cheese, Roasted Cherry Tomatoes, Toasted Pistachio, Shaved Radish & Basil Vinaigrette

Baby Gem Lettuce

Seasonal Squash, Cinnamon Roasted Pumpkin, Mt. Mansfield Cheese, Herb Medley, Roasted Pumpkin Seeds, Roasted Shallot Vinaigrette

SELECT ONE:

Sebasco Harbor Clam Chowder

Chef's Soup of the Day

Chef's choice, rotation selection of seasonal ingredients

Portuguese Chorizo & Kale Soup

Served with Oyster Crackers & Dinner Rolls

SELECT THREE:

Garlic Asparagus & Roasted Mushrooms

Maple & Rosemary Glazed Baby Carrots

Herb Mashed Potatoes

Confit Lemon Sea Salt Fingerling Potatoes

Chevre Whipped Potatoes

Vermont Creamery Goat Cheese & Sage

Smoked Gouda Bacon Mashed Potatoes

Local Bacon, Vermont Gouda, Yukon Gold Potatoes

Summer Vegetable Succotash

Local Zucchini, Summer Squash, Cherry Tomatoes, Corn & Lima Beans

Menu OPTIONS

Package 3

SELECT TWO:

Grilled Flank Steak
Cilantro & Red Pepper Chimichurri Sauce

Cider Marinated Pork Roast
Mustard Cider Au Jus & Horseradish Crème

Harvest Stuffed Chicken
Sausage, Apple & Cornbread Stuffing with Apple Cider Gravy

Zucchini Pasta
Local Zucchini, Summer Squash, Tomatoes, Spinach Pesto, Charred Corn & Toasted Pine Nuts

Vegetarian Lentil Loaf
White Balsamic Tomato Glaze

New England Baked Stuffed Cod
Seafood Stuffed, Old Bay Seasoned & Ritz Cracker Topping, Scallion Butter

Pan Roasted Salmon with Olive Tapenade

Menu OPTIONS

Miscellaneous

Some items that you might want to have at your wedding that are not included, but they are available to you!

Plated Dinner - Additional \$25.00 Per Person

Champagne Toast - \$3.00/per person

Colored Linens – Quote Upon Color

Rounds of Golf for Wedding Attendees - \$45.00/per person for 9 holes without cart rental

Don't want the night to end at the end of the reception? Ask us about our options for an afterparty. If there is something that you would like to add to make your day extra special, please just ask.