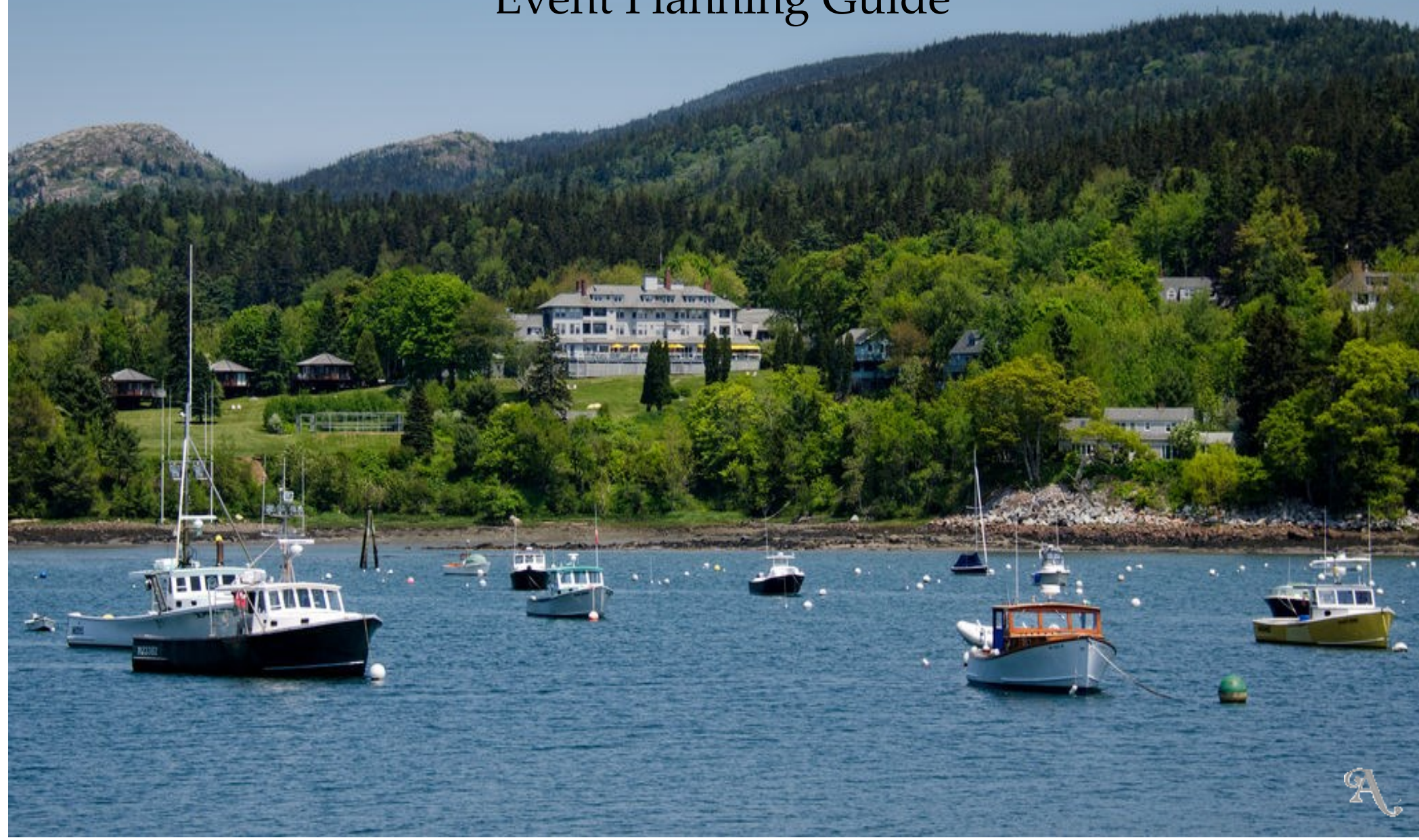


Asticou Inn

Event Planning Guide



Asticou Inn

Overlooking the picturesque, blue waters of Northeast Harbor, the Asticou Inn has been a tradition along the coast of Maine since 1883. An iconic setting for sophisticated weddings, and events. Everything Maine has to offer, the sea, the trails of Acadia National Park, the village of Northeast Harbor, along with local galleries and museums.

We offer an array of flexible venues and spaces such as our Grand Lawn, Dining Room, Outdoor Patio, and our private dining room the Harbor View Room. Our location provides an exquisite backdrop for your special occasion.





ANNE SCHMIDT PHOTOGRAPHY

Special Events Fees and Requirements

General Capacity Guidelines and Costs

- ◆ *Full Property* \$12,000 - A full property fee includes the use of the entire grand lawn, restaurant, bar, lounge, common rooms, covered porch, and deck for the duration of your event. Ceremony chairs are included.
- ◇ Should you choose to utilize our grand lawn for your reception all chairs, tables, linens, glassware, flatware, plates, and other service related items will need to be rented from a third party.
- ◆ *Main Dining Room* \$5,000 (120 guests) - Experience the historic charm of our main dining room. Beautiful hand painted murals provide a unique and memorable back drop for your special event.
- ◆ *Covered Porch* \$4,000 (50 guests) - A semi private venue overlooking the marina that can be opened or closed. A perfect spot for a more intimate gathering.
- ◆ *Harbor View Room* \$1000 (40 guests) - Our newly renovated private dining room has sweeping views of the grand lawn and the Northeast Harbor marina.
- ◆ *East Lawn* \$800 (40 guests) - Surrounded by our lush gardens, this intimate space is perfect for a smaller ceremony or gathering.
- ◆ *Grand Lawn* \$8,000 - An expansive space with gorgeous views of the marina. This venue allows for the perfect back drop for your event. The lawn can hold a tented event up to 500 guests.
All of the tables, chairs, linens, glassware, flatware, plates, and other service related items have to be rented from a third party.
- ◇ For events up to 120 guests, the Asticou can provide tables, chairs, linens, glassware, china, flatware and other service related items.
- ◇ Should you choose to provide any chairs, tables, linens, glassware, flatware, plates, and other service related items from a third party, Asticou Inn will not assume any liability for those arrangements. The Inn reserves the right to monitor the volume of the entertainment.

Booking Deposits

- ◇ Save the Date Agreement - A 50% deposit is required to secure your venue space.
- ◇ Room Block Agreement—A deposit of \$1,500-\$5,000 will be required to hold the rooms requested. This deposit may be used to pay for any rooms in the block. If the group has an event, any deposit remaining will be applied to the final event bill. If group does not have an event, any unused deposit will be refunded on the day of check-out.



General Policies

Check In / Check Out

- ◆ Please note that check-in is 3:00 pm and check-out is 11:00 am.
- ◆ Guests arriving earlier than 3:00 pm will be accommodated as rooms become available. Should you require any other arrangements for your guest room, please discuss this with the Events Manager.

Room Block Policy

- ◆ Guests may call and book rooms individually. Advance payment is required, and guests will be responsible for all additional charges.
- ◆ Any guest rooms that have not been guaranteed 30 days prior to your event will be released.

Room Block Cancellation Policy

- ◆ The Asticou Inn must receive written notification 120 days prior to your event if cancellation of the entire event becomes necessary.
- ◆ Fees will apply, please refer to your Events Manager.

Music / Northeast Harbor Town Noise Ordinance

- ◆ Live Music must conclude no later than 9:00pm.
- ◆ Full property events must conclude by 11:00pm.



ANNE SCHMIDT PHOTOGRAPHY



ANNE SCHMIDT PHOTOGRAPHY

Food and Beverage

- ◆ The Asticou Restaurant is the sole entity responsible to sell and service alcoholic beverages. This is in accordance with Maine State Food and Liquor Regulations.
- ◆ We suggest that all guests carry their identification with them, as they may be required to show proof of legal drinking age. The Inn reserves the right to refuse service to any guest that may appear to be intoxicated.
- ◆ We kindly request that all function details, including menu selections, be finalized at least 30 days prior to the event. If your selections are not confirmed 30 days out, certain food items may not be available, and alternative menu options will be at the discretion of the Executive Chef. Your banquet and events order will be issued 20 days in advance and a signature of acknowledgment will be required a minimum of 14 days prior to the event.
- ◆ All food and beverage is subject to a 20% Service Charge.
- ◆ All events are subject to a Maine state sales tax of 8%.
- ◆ 90 days prior to your event, a deposit of 50% of the estimated F&B total is due.
- ◆ For any event fewer than 30 guests, a \$200 set up fee will be applied.
- ◆ If your event requires the use of a Chef or Attendant, a \$175 fee will apply.
- ◆ A cake plating fee of \$2.00 per person will be applied.
- ◆ If any of your guests require special dietary needs or have food allergies, please inform our Events Manager.



Breakfast



Breakfast Buffet

35 Guest minimum

Champlain Breakfast Buffett \$39 per Guest

- ◆ Chilled fruit and vegetable juices
- ◆ Assorted freshly baked bagels
- ◆ Chive cream cheese
- ◆ Smoked Atlantic salmon with capers and red onion
- ◆ Freshly brewed regular and decaffeinated coffee
- ◆ Selection of herbal teas

Acadia Breakfast Buffet \$52 per Guest

- ◆ Assorted fresh seasonal fruit & berries
- ◆ Wild Maine blueberry pancakes with Maine Maple syrup
- ◆ Applewood bacon and savory country sausage
- ◆ Farm fresh scrambled eggs with chive and cheddar
- ◆ Sourdough, rye and 12 grain toast station, butter and preserves
- ◆ Breakfast potatoes
- ◆ Organic granola with Greek and assorted yogurts
- ◆ Assorted muffins and Danish scones
- ◆ A selection of coffees, herbal teas and fresh juice

50 Guest minimum

Norumbega Breakfast Buffett \$82 per Guest

- ◆ Assorted fresh fruit to include cantaloupe honeydew, watermelon, strawberries, blueberries, blackberries served with sweet citrus crème fraiche
- ◆ Grapefruit and orange sections tossed in cinnamon sugar
- ◆ Three tier fruit display with apples, pears, oranges, and bananas
- ◆ Mixed assorted stone fruit to include fig, apricot, cranberries, and raisins
- ◆ Greek vanilla yogurt, assorted fruit yogurt, granola
- ◆ Traditional Caesar salad with shaved parmesan
- ◆ Spinach, candied pecans, and blue cheese salad with mustard vinaigrette
- ◆ Smoked Atlantic salmon with capers, and red onion
- ◆ Assorted bagels and cream cheese
- ◆ Breakfast Danish pastry
- ◆ Wild Maine blueberry French toast with maple syrup
- ◆ Eggs benedict with lemon hollandaise
- ◆ Chicken tortellini Quattro Formaggi
- ◆ Applewood bacon and country savory sausage
- ◆ Freshly brewed coffee, herbal teas, fruit and vegetable juices

***Vegetarian options available

***Chef attended **omelet station** available for additional \$32.00 per person

Lunch



Plated Luncheon

20 Guest minimum

Appetizers

- ◆ Popovers with preserves and butter (max 50 guests) \$9 each
- ◆ Asticou lobster stew cup \$28
- ◆ New England smoked seafood chowder cup \$19
- ◆ Tomato basil bisque cup \$14
- ◆ Maine Peekytoe crab cakes with horseradish dill remoulade \$34

Salads

- ◆ Traditional Caesar \$20
- ◆ Mixed Acadian field green salad \$19
- ◆ Caprese salad-Acadia greens, pesto, heirloom tomato, balsamic glaze \$24
- ◆ Cranberry apple chicken salad wrap with pasta primavera salad \$26
- ◇ Salad additions: Chicken \$18 Gulf Shrimp \$22 Salmon \$26

Entrées

- ◆ Tomato caprese flatbread pizza \$24
- ◆ Blueberry chicken flatbread pizza \$26
- ◆ Classic Maine lobster roll with Penobscot wedge fries \$42
- ◆ Cabernet braised short ribs, cheddar chive mashed asparagus \$42
- ◆ Pan seared Atlantic salmon, Mediterranean fresca, basmati rice \$38
- ◆ Golden garam masala chickpea cakes, curry coconut cream \$32
- ◆ Gulf shrimp pesto pappardelle pasta with parmesan \$38

Desserts

- ◆ Limoncello mascarpone torte with raspberry sauce \$14
- ◆ Wild blueberry pie \$14
- ◆ Flourless chocolate torte \$14



Picnic Boxed Lunch Menu \$34 per Guest

15 Guest minimum

Sandwiches - Select two

- ◆ Smoked turkey on artisan baguette
Swiss cheese, applewood smoked bacon, lettuce, and tomato with garlic aioli
- ◆ Roast beef on Artisan baguette
Vermont cheddar cheese, lettuce, tomato with horseradish mayonnaise
- ◆ Grilled chicken Caesar salad wrap
Romaine, grilled chicken, with creamy Caesar dressing
- ◆ Grilled vegetables and garlic hummus wrap
Spinach, red pepper, zucchini, tomato, crimini mushrooms
- ◆ Virginia baked ham on artisan baguette
Swiss cheese, lettuce, tomato and Dijon mayonnaise

***Picnic lunches include crunchy Kettle chips, pickles, red delicious apple, cookies and bottled water. Packed with all necessary condiments and utensils*



Lunch Buffet

40 Guest minimum

Blue Spruce Deli Bar \$68 per Guest

- ◆ New England smoked seafood chowder or tomato basil bisque
- ◆ Acadian Mesclun green salad, house made dressings
- ◆ New England country potato salad
- ◆ Lime cilantro slaw
- ◆ Sliced smoked turkey breast, roast beef, baked Virginia ham, Genoa salami
- ◆ Sliced Swiss and Vermont cheddar cheese
- ◆ Cranberry apple chicken salad wrap
- ◆ Relish tray of leaf lettuce, vine ripened tomatoes, and red onion
- ◆ Pickles and assorted country olives
- ◆ Array of condiments—mayonnaise and imported Dijon mustard
- ◆ Freshly baked French baguettes, kaiser rolls, and 12 grain multigrain bread
- ◆ Crunchy kettle chips
- ◆ Dessert bars and brownies
- ◆ Assorted soft drinks and bottled water

Hot Luncheon Buffet Selections \$72 per Guest

- ◆ Acadian mesclun green salad with selection house made dressings
- ◆ Traditional Caesar salad—romaine, shaved parmesan, garlic croutons
- ◆ Freshly baked Ciabatta Rolls with butter

Entrée Selections - Select three

- ◆ Native lemon herb baked haddock with Maine lobster sherry beurre blanc
- ◆ Wild mushroom porcini sacchetti with smoked applewood bacon alfredo
- ◆ Pan seared Atlantic salmon Brulé with Maine maple butter
- ◆ Garam masala chickpea cakes with curry coconut cream
- ◆ Roast prime sirloin with red wine crimini mushroom demi glaze
- ◆ Stuffed portabella mushroom with vegetable, ancient grains, balsamic reduction
- ◆ Pesto pappardelle primavera with grilled chicken
- ◆ Grilled lime mojito chicken with fresh tomato salsa
- ◆ Accompanied by Chef's choice, starch and vegetable

Dessert Selections

- ◆ Wild Maine blueberry pie
- ◆ Flourless chocolate torte
- ◆ Lemon shortbread

Meeting Breakout Selections

25 Guest minimum

The Pemetik Break \$29 per Guest

- ◆ Assortment of homemade cookies
- ◆ Chocolate fudge brownies or mini whoopie pies
- ◆ Lemon shortbread bars
- ◆ Assorted soft drinks and bottled water
- ◆ Milk



The Cadillac Break \$36 per Guest

- ◆ Blue corn tortilla chips
- ◆ Fresh tomato salsa, guacamole, sour cream
- ◆ Fresh vegetable crudité-blue cheese, ranch dip
- ◆ Pita chips and garlic hummus
- ◆ Assorted soft drinks and bottled water



Dinner



Passed Hors d' Oeuvres

Minimum order of 50 pieces

COLD

- ◆ Tuna Tartar, ginger marinade, wonton crisp, sesame, wasabi drizzle \$300
- ◆ Gulf shrimp cocktail , traditional cocktail sauce, chili lime aioli \$250
- ◆ Beef filet crostini, boursin cheese, horseradish aioli, caramelized red onion \$350
- ◆ Maine crabmeat salad with fresh dill in filo cups \$290
- ◆ Smoked Salmon, rye crostini cream cheese, lemon dill crème fraiche \$240
- ◆ Belgian endive with boursin, smoked baby shrimp and dill \$300
- ◆ Duck Confit crostini with maple reduction \$350

COLD VEGETARIAN & VEGAN

- ◆ Heirloom tomato, perlini mozzarella, pesto and balsamic glaze \$250
- ◆ Watermelon bites, herb olive oil, feta, balsamic glaze \$180
- ◆ Fresh fruit kabobs with citrus honey dipping sauce \$280
- ◆ Goat cheese mousse with fig in filo \$220
- ◆ Strawberry basil amuse bouche spoons with honey and lime \$200
- ◆ Hearts of romaine with Caesar dipping sauce \$325
- ◆ Brie and caramelized pear filo cups \$225

HOT

- ◆ Chicken coconut skewers with Thai chili sweet basil sauce \$280
- ◆ Baked scallops in bacon \$320
- ◆ Mini crab cakes with lemon aioli \$440
- ◆ Savory turkey and sage meatballs \$240
- ◆ Blueberry BBQ beef meatballs \$240
- ◆ Beef wellington with mushroom duxelles \$350

HOT VEGETARIAN & VEGAN

- ◆ Spanakopita—feta, spinach and filo \$220
- ◆ Tomato basil arancini with marinara and parmesan \$190
- ◆ Spinach and artichoke filo cups \$240
- ◆ Vegetarian egg rolls with ginger soy dipping sauce \$240
- ◆ Baked brie raspberry and filo \$300
- ◆ Manchego Quince tart \$210

Reception Table Displays

50 Guest minimum

Charcuterie \$28 per Guest

- ◆ Smoked Andouille, sliced prosciutto, Genoa salami, country olives, imported cheese, grissini bread sticks, garlic crostini, assorted stone fruit, marcona almonds

Imported and Domestic Cheese Selection \$24 per Guest

- ◆ Seasonal fresh fruit garnish, assorted crackers and crisp breads

Imported and Domestic Cheese Selection \$21 per Guest

- ◆ Array of vegetables with garlic hummus, saga blue cheese

Mediterranean Antipasti Display \$31 per Guest

- ◆ Country olives, tabouli, hummus, marinated artichokes and mushrooms, caprese salad, Naan toast points and feta cheese

Smoked Native Seafood \$34 per Guest

- ◆ Rolled native smoked salmon, scallops, shrimp and mussels, served with horseradish dill remoulade, capers and assorted crackers

Asticou Soup Bar (choose 2) \$16 per Guest

- ◆ Maine lobster bisque | New England smoked seafood chowder | Tomato basil bisque | Creamy broccoli and cheddar

Maine Raw Bar Station \$ market price

- ◆ Oysters | Mussels | Clams | Lobster | Gulf Shrimp | Tobiko Caviar | Ahi Tuna | Crabmeat, all served with traditional cocktail sauce, horseradish dill remoulade and lemon
- ◇ *Our Executive Chef will work with you to customize your selection and proper accoutrement*

Salad "Bar" \$26 per Guest | please select three

- ◆ **Traditional Caesar** - romaine hearts, shaved parmesan, garlic crouton, creamy Caesar dressing
- ◆ **Spinach, pecan and blue cheese** - Bloomsdale baby spinach candied pecans, blue cheese crumbles, tossed in whole grain mustard vinaigrette
- ◆ **Acadian mixed green** - local greens, heirloom tomato, cucumber, Holland peppers, served with selection of house made dressings
- ◆ **Lime cilantro slaw** - shredded cabbage, lemon lime dressing, carrot, and cilantro
- ◆ **Tomato caprese** - perlini mozzarella, heirloom tomato, pesto vinaigrette
- ◆ **Marinated beet salad with feta** - roasted beets, onions, honey, vinegar and crumbled feta with local Artisanal greens
- ◆ **Pesto primavera salad** - cavatappi pasta, assorted vegetables, arugula, basil pesto olive oil
- ◇ **Salad additions: Gulf Shrimp \$22 | Grilled Chicken \$18 | Atlantic Salmon \$26**

Carving Station \$81 per Guest | please select three

- ◆ **Cedar planked side of Atlantic salmon** - served with wild Maine blueberry, sweet onion ginger compote
- ◆ **Garlic and pepper crusted tenderloin** of beef - served with tarragon bearnaise
- ◆ **Apricot glazed roast turkey** - served with cranberry orange chutney
- ◆ **Brown sugar glazed country ham** - served with Cumberland sauce
- ◆ **Roast lime mojito chicken** - served with fresh tomato salad
- ◆ **Garlic and thyme braised pork tenderloin** - served with gremolata sauce
 - ◇ Carving station served with sliced artesian French baguettes

Pasta Station \$48 per Guest | please select two

- ◆ **Tortellini Quattro Formaggi** - tri color cheese tortellini with four cheese alfredo
- ◆ **Porcini sacchetti with forest mushrooms** - garlic, roasted mushrooms, spinach, olive oil, parmesan
- ◆ **Cavatappi vegetable** - an array of fresh vegetables and garlic tossed with pesto
- ◆ **Gemelli pasta bolognese** - slow cooked beef and pork tomato cream sauce tossed with parmesan
- ◆ **Cheese manicotti** - ricotta stuffed manicotti finished with tomato basil sauce
- ◆ **White clam fettuccine** - garlic, white wine, chopped clams, gremolata
- ◇ *****Pasta Station requires a Chef Attendant for an additional \$175**

Pasta Station Enhancements per Guest

- ◆ Gulf shrimp \$28
- ◆ Grilled chicken \$21
- ◆ Atlantic salmon \$26
- ◆ Beef or turkey meatballs \$18
- ◆ Garlic French bread baguettes \$8





Plated Dinner, First Course

Please select two

Salads

- ◆ Asticou Waldorf - romaine hearts, apples, gorgonzola, candied pecans, & creamy herb dressing \$18
- ◆ Acadia green salad - local greens, heirloom tomato, cucumbers, Holland pepper, carrot, mixed micro greens, & house dressing \$19
- ◆ Traditional Caesar salad - romaine hearts, garlic croutons, shaved parmesan, parmesan crisp, & creamy Caesar dressing \$20
- ◆ Roasted beet - heirloom beet salad with onion, vinegar, honey crumbled feta, local mixed greens \$14
- ◆ Spinach, pecan and blue cheese - Bloomsdale baby spinach, candied pecans, blue cheese crumbles tossed in whole grain mustard vinaigrette \$21
- ◆ Green goddess - assorted local greens, arugula, cucumber, fennel, shaved parmesan, & tamari citrus vinaigrette \$19
- ◆ Tomato caprese - perlini mozzarella, heirloom cherry tomato, artisanal greens, basil pesto vinaigrette, & balsamic glaze \$19

Soups | offered by the cup

- ◆ Maine lobster stew - rich sherry broth \$28
- ◆ New England smoked seafood chowder - award winning chowder with local smoked baby shrimp, native haddock, clams, corn, potatoes and cream \$19
- ◆ Tomato basil bisque - velvety tomato soup with fresh basil \$14
- ◆ Creamy broccoli and cheddar \$16

Plated Dinner, Second Course

Please select up to three Entrees, fresh baked rolls with whipped butter are included

Land

- ◆ Braised beef short rib, cheddar grits, and sweet corn ragout with cabernet demi glace \$48
- ◆ Pork Osso Bucco, white bean cassalette, gremolata sauce \$54
- ◆ Pan seared filet mignon, sundried tomato basil butter \$65
- ◆ New Zealand rack of lamb, rosemary garlic reduction \$65
- ◆ Roast prime sirloin with bordelaise and bearnaise sauces \$54
- ◆ Prime rib of black Angus beef, au jus \$65
- ◆ Pan seared maple glazed boneless breast of duck, orange marmalade glaze \$65
- ◆ Roasted herb Statler breast of chicken, cranberry orange chutney \$42
- ◆ Prosciutto wrapped chicken breast with artichoke and spinach \$48

Sea

- ◆ Pan seared Atlantic salmon Mediterranean fresca \$48
- ◆ Cedar plank Atlantic salmon Brulé, Maine maple butter \$46
- ◆ Char-grilled Gulf of Maine swordfish, mango citrus lime salsa \$56
- ◆ Pan seared rainbow Idaho trout, almond brown butter \$42
- ◆ Grilled Ahi tuna, ginger soy reduction, wasabi drizzle \$65
- ◆ Baked Native haddock, horseradish Dijon Au Gratin \$42
- ◆ Pan seared diver scallops, Tobiko caviar, ponzu drizzle \$65
- ◆ Lobster ravioli and porcini sachetti, pesto beurre blanc, parmesan \$52

Vegetarian

- ◆ Stuffed portabella with Ancient grains, vegetables, balsamic port wine reduction \$42
- ◆ Eggplant Napoleon, fried eggplant, mozzarella, spinach, heirloom tomato \$42
- ◆ Butternut squash ravioli, candied pecan, brown sage butter, parmesan \$42

Please select starch and vegetable from the offerings on the following page

****Please allow our Event Coordinator to assist you in the most appropriate pairing.*

We are happy to customize your selection with alternative offerings.

Starch and Vegetable, and Dessert Offerings

****Please select up to two starch offerings and one vegetable*

Starch Offerings

- ◆ Basmati rice pilaf
- ◆ Au gratin souffle potatoes
- ◆ Vermont cheddar garlic chive mashed potato
- ◆ Herb roasted potato
- ◆ Minnesota wild rice pilaf
- ◆ Saffron rice

Vegetable Offerings

- ◆ Asparagus
- ◆ Garlic haricot vert
- ◆ Mélange of fresh vegetables
- ◆ Summer squash array with heirloom cherry tomato
- ◆ Seasoned Bloomsdale spinach
- ◆ Rainbow kale
- ◆ Baby hand peeled carrots

Desserts | please select one

- ◆ Wild Maine blueberry pie \$14
- ◆ Cheesecake brûlé \$16
- ◆ Limoncello mascarpone torte with raspberry \$14
- ◆ Flourless chocolate torte \$14
- ◆ Lemon shortbread \$14
- ◆ Chocolate mousse \$14
- ◆ Assorted cookies \$12
- ◆ Chocolate fudge brownies \$12
- ◆ Mini eclairs/cream puffs \$16

****Please allow our Event Coordinator to assist you in the most appropriate pairing.*

We are happy to customize your selection with alternative offerings.

Buffet Dinner Packages

50 Guest minimum

Light Hors d'oeuvres Reception \$450 per platter

- ◆ Crudité, Cheese & Charcuterie display - fresh fruits, array of vegetables and dips with an assortment of domestic & imported cheeses, genoa salami, marcona almonds, crisp breads, grissini bread sticks

Asticou Package \$95 per Guest

- ◆ Passed or stationary Hors d' Oeuvres ~ *please select two*
- ◆ Fresh baked rolls with whipped butter ~ *one per Guest*
- ◆ Salads ~ *please select two*
- ◆ Entrees ~ *please select two, with a starch & vegetable*
- ◆ Dessert ~ *please select one*

Thuja Package \$130 per Guest

- ◆ Crudité, Cheese & Charcuterie display - fresh fruits, array of vegetables and dips with an assortment of domestic & imported cheeses, genoa salami, marcona almonds, crisp breads, grissini bread sticks
- ◆ Passed or stationary Hors d' Oeuvres ~ *please select two*
- ◆ Fresh baked rolls with whipped butter ~ *one per Guest*
- ◆ Salads ~ *please select two*
- ◆ Entrée ~ *please select three, with a starch & vegetable*
- ◆ Dessert ~ *please select one*

Azalea Package \$145 per Guest

- ◆ Crudité, Cheese & Charcuterie display - fresh fruits, vegetables, and dips with an assortment of local & imported cheeses, salamis, nuts, breads & crackers
 - ◆ Passed or stationary Hors d' Oeuvres ~ *please select three*
 - ◆ Fresh baked rolls with whipped butter
 - ◆ Soup ~ *please select one*
 - ◆ Salad ~ *please select two*
 - ◆ Entrée ~ *please select three, with two starch & two vegetables*
 - ◆ Dessert ~ *please select two*
-

Soups | offered by the cup

- ◆ Maine Lobster bisque - rich sherry broth
- ◆ New England smoked seafood chowder - award winning chowder with local smoked baby shrimp, native haddock, clams, corn, potatoes and cream
- ◆ Tomato basil bisque - velvety tomato soup with fresh basil
- ◆ Creamy broccoli and cheddar

Buffet Dinner Menu Selections

Salads

- ◆ Asticou Waldorf - romaine hearts, apples, gorgonzola, candied pecans, creamy herb dressing
- ◆ Acadia green salad - local greens, heirloom tomato, cucumbers, Holland pepper, carrot, mixed micro greens, & house dressing
- ◆ Traditional Caesar salad - romaine hearts, garlic croutons, shaved parmesan, creamy Caesar dressing, parmesan crisp
- ◆ Roasted beet - heirloom beet salad with onion, vinegar, honey crumbled feta, local mixed greens
- ◆ Spinach, pecan and blue cheese - Bloomsdale baby spinach, candied pecans, blue cheese crumbles tossed in whole grain mustard vinaigrette
- ◆ Green goddess - assorted local greens, arugula, cucumber, fennel, shaved parmesan, tamari citrus vinaigrette
- ◆ Tomato caprese - pearlina mozzarella, heirloom cherry tomato, artisanal greens, basil pesto vinaigrette, balsamic glaze

Main course

Land

- ◆ Braised beef short rib, cheddar grits, and sweet corn ragout with cabernet demi glaze
- ◆ Pork Osso Bucco, white bean cassoulette, gremolata sauce
- ◆ Pan seared filet mignon, sundried tomato basil butter
- ◆ New Zealand rack of lamb, rosemary garlic reduction
- ◆ Roast prime sirloin with bordelaise and bearnaise sauces
- ◆ Prime rib of black Angus beef, au jus

- ◆ Pan seared maple glazed boneless breast of duck, orange marmalade glaze
- ◆ Roasted herb Statler breast of chicken, cranberry orange chutney
- ◆ Prosciutto wrapped chicken breast with artichoke and spinach

Sea

- ◆ Pan seared Atlantic salmon Mediterranean fresca
- ◆ Cedar plank Atlantic salmon Brulé, Maine maple butter
- ◆ Char-grilled Gulf of Maine swordfish, mango citrus lime salsa
- ◆ Pan seared rainbow Idaho trout, almond brown butter
- ◆ Grilled Ahi tuna, ginger soy reduction, wasabi drizzle
- ◆ Baked Native haddock, horseradish Dijon Au Gratin
- ◆ Pan seared diver scallops, Tobiko caviar, ponzu drizzle
- ◆ Lobster ravioli and porcini sacchetti, pesto beurre blanc, parmesan

Vegetarian

- ◆ Stuffed portabella with Ancient grains, vegetables, balsamic port wine reduction
- ◆ Eggplant Napoleon, fried eggplant, mozzarella, spinach, heirloom tomato
- ◆ Butternut squash ravioli, candied pecan, brown sage butter, parmesan

Buffet Menu

Starch and Vegetable, and Dessert Offerings

Starch Offerings

- ◆ Basmati rice pilaf
- ◆ Au gratin souffle potatoes
- ◆ Vermont cheddar garlic chive mashed potato
- ◆ Herb roasted potato
- ◆ Minnesota wild rice pilaf
- ◆ Saffron rice

Vegetable Offerings

- ◆ Asparagus
- ◆ Garlic haricot vert
- ◆ Mélange of fresh vegetables
- ◆ Summer squash array with heirloom cherry tomato
- ◆ Seasoned Bloomsdale spinach
- ◆ Rainbow kale
- ◆ Baby hand peeled carrots

Desserts

- ◆ Wild Maine blueberry pie
- ◆ Cheesecake brûlé
- ◆ Limoncello mascarpone torte with raspberry
- ◆ Flourless chocolate torte
- ◆ Lemon shortbread
- ◆ Chocolate mousse
- ◆ Assorted cookies
- ◆ Chocolate fudge brownies
- ◆ Mini eclairs/cream puffs

****Please allow our Event Coordinator to assist you in the most appropriate pairing*

We are happy to customize your selection with alternative offerings

After Party Selections

Stonefire Flatbread Pizza (choose 3, min order of 12 pizzas)

- ◆ Classic Caprese - tomato basil, perlini mozzarella, parmesan-Reggiano, basil chiffonade \$24
- ◆ Blueberry Chicken Barbecue - blueberry BBQ chicken, sliced jalapeno, red onion, melted gouda \$26
- ◆ Meat Lovers - tomato basil sauce, beef, sausage, pepperoni, bacon, peppers, mozzarella \$28
- ◆ Loaded Vegetable - tomato basil sauce, spinach, peppers, garlic, onion, broccoli mozzarella \$24
- ◆ Andouille, Shrimp and blue cheese - smoked andouille, gulf shrimp, peppers, tomato basil sauce and peppers \$28

Late Night Snacks

- ◆ Gulf shrimp cocktail with chili lime aioli, lemon \$325
- ◆ Cheese quesadillas with guacamole, salsa and sour cream \$250
- ◆ Garlic pepper seasoned Penobscot wedge fries \$220
- ◆ Hot baked pretzel with mustard \$200
- ◆ Tortilla chips and fresh salsa \$200





ANNE SCHMIDT PHOTOGRAPHY

Asticou Inn Lobster Bake

\$85 per Guest

25 Guest minimum

First Course

- ◆ Freshly baked bread rolls with whipped butter
- ◆ New England smoked seafood chowder OR
- ◆ Artisanal local greens salad, fresh vegetable garnish, with house herb vinaigrette

Second Course

- ◆ 1 1/4 pound steamed whole Maine lobster served with drawn butter, Maine steamed clams and Bluepoint mussels OR
- ◆ Char-grilled New York sirloin OR
- ◆ Wild mushroom ravioli with sundried tomato basil cream

Served with

- ◆ Steamed baby red potatoes with fresh parsley and chive butter
- ◆ Corn on the cob

Third Course

- ◆ Maine blueberry pie with whipped cream
- ◆ Coffee and tea service

Event Bar Pricing



Fixed Price Open Bar

Your account will be charged per person of drinking age for the duration of your event. Specialty ordered items and toast pours are not included.

House Selection

One Hour	\$38
Two Hours	\$46
Three Hours	\$54
Four Hours	\$62
Five Hours	\$70
Six Hours	\$78

Premium Selection

One Hour	\$42
Two Hours	\$52
Three Hours	\$62
Four Hours	\$72
Five Hours	\$82
Six Hours	\$92

Reserve Selection

One Hour	\$48
Two Hours	\$60
Three Hours	\$72
Four Hours	\$84
Five Hours	\$96
Six Hours	\$108

Open Bar by the Consumption

Your account will be charged per drink/bottle consumed at the end of the night. Specialty ordered items and toast pours are not included.

House Selections Liquor \$16/drink

Absolut Vodka
Bombay Dry Gin
Captain Morgan's Spiced Rum
Espolon Reposado
Jim Beam Bourbon
Canadian Club Whiskey

House Domestic Beer \$6/bottle

Bud Light
Budweiser
Stella Artois

House Wines \$34/bottle

Proverb, Pinot Grigio, CA
Oxford Landing, Sauv Blanc, South Australia
Casa Santos Lima, Red Blend, Portugal
Casteller Cava, Brut, Spain

Premium Selections \$18/per drink

Ketel One Vodka
Tanqueray Gin
Bacardi Select
Hornitos Reposado Tequila
Bulleit Bourbon
Johnnie Walker Red Label

Premium Craft Beer \$8/can

Atlantic, Bar Harbor Real Ale
Atlantic, Bar Harbor Blueberry Ale
Rotating IPA

Premium Wines \$50/bottle

Paul Buisse, Touraine Sauv Blanc, France
Wente, Chardonnay, CA
King Estate Inscription, Pinot Noir, Oregon
Smith & Hook, Cab Sauv, CA
Laluca, Prosecco, Italy

Reserve Selections Liquor \$19/drink

Grey Goose
Hendricks Gin
Mount Gay Rum
1800 Reposado
Makers Mark
Johnnie Walker Black Label

Maine Craft Beers \$10/can

Masons, Hipster Apocalypse IPA
Lone Pine, Summer Lights, Wheat Ale
Atlantic, Cadillac Mountain Stout

Reserve Wines \$65/bottle

Decoy by Duckhorn, Sauv Blanc, CA
Ame du Vin, Cotes du Provence, Rose, France
Banshee, Mordecai Proprietary, Red Blend, CA
Cotes du Rhone, Coudoulet de Beaucastel, France
Carpene Malvolti, Prosecco, Italy

The Open Bar by Consumption must meet a minimum of \$1200 during your event. If this minimum is not met, there will be a \$75 per Bartender fee for the first hour and \$35 each additional hour. We have an extensive wine menu available upon request featuring wines offered in our restaurant. This list is subject to change based on availability.

Asticou Inn's Vendor List

Bands

- ◇ One Step Ahead | 978-256-0360 | www.wilsonstevens.com
- ◇ Silver Arrow Band | 678-977-0963 | silverarrowband.com
- ◇ The Carmine Terracciano Band | 207-409-5740 | thecarmineband.com

DJs

- ◇ Bill Lyons | 207-990-0352 | www.DJBillLyons.com
- ◇ Dana Lavertu | 207-947-5114 | info@danalavertu.com

Ceremony Music

- ◇ Castlebay Music | 207-529-5438 | www.castlebay.net
- ◇ Molly Nichols Harpist | mollyclairenichols@gmail.com

Florists

- ◇ Burke's Hollow | 207-664-9681 | burkeshollowwestsideflorist.com
- ◇ Cottage Flowers | 207-288-2509 | cottageflower@gmail.com
- ◇ Floret | 207-460-9162 | floretmaine.com
- ◇ Salt Farm Flowers | 207-852-1327 | saltfarmflowers.com
- ◇ Chickadee Hill Flowers | 207-288-5609 | chickadeehillflowers.com

Photography

- ◇ Anne Schmidt Photography | 207-669-2523 | www.anneschmidtphotography.com
- ◇ Emilie Photography | www.emilieinc.com
- ◇ Eager Eye Photography | 207-266-7899 | www.eagereyephoto.com
- ◇ Closer North | www.closernorth.com
- ◇ 88 Clementine | 502-295-4848 | www.88clementine.com

Wedding Planners

- ◇ Brigid Amendo | 603-767-0086 | www.landfalldesigns.com
- ◇ Rachel Sisson | 401-935-6704 | rlsissonevents.com
- ◇ Didi De Wilt | liefeventsandplanning@gmail.com

Hair & Makeup

- ◇ Echo Salon | 207-288-3200 | salon@echosalonbh.com
- ◇ I Do Spas | 207-441-0008 | www.idospas.com

Officiants

- ◇ Joelle Nolan | 207-266-3933
- ◇ Jennifer McWain Weddings | 207-266-2210
- ◇ Bar Harbor Weddings | 702-273-0962 | www.barharborweddings.com
- ◇ Adam Babbitt | 860-428-2651 | adam.babbitt.mainenp@gmail.com

Wedding Cakes

- ◇ A Slice of Eden | 207-801-9232 | www.facebook.com/asliceofeden/
- ◇ Celebration Cakes by Janice | 207-288-4062 | www.facebook.com/MDICelebrationcakes/

Transportation

- ◇ Cyr Bus Line Inc | 207-942-3354 | johntcyrandsons.com
- ◇ Oli's Trolley | 207-288-9899 | info@olistrolley.com
- ◇ Wild Iris Farm | 207-288-5234 | www.wildirishorsefarm.com

Event Rentals (Tented Events)

- ◇ Wallace Events | 207-667-6000 | wallaceevents.com