

Weddings at the Kawanhee Inn

Since 1929

Congratulations and thank you for your interest in making the Kawanhee Inn a part of your special day. The Kawanhee Inn has been hosting wedding celebrations since the early 1930's. With rustic elegance and breath taking views the Kawanhee Inn provides an unsurpassed setting for your unique celebration.

Setting

Located on pristine Webb Lake and surrounded by the towering Pines of Mount Blue State Park, the Kawanhee Inn offers a wonderfully refreshing location for your wedding celebration. With mountain views and awe inspiring sunsets our lakeside setting is sure to capture your hearts. Depending on the number of wedding guests you can choose to enjoy your celebration outdoors directly on the shore of beautiful Webb Lake or within the historic main lodge overlooking the lake. In addition, there are a number of beautiful churches or scenic fields in the area where you may choose to hold your ceremony.

Kawanhee Inn

A repeat winner of the Yankee Magazine "Editor's Choice Award" the Kawanhee Inn offers a unique and historic setting rarely found today. Wedding Guests will enjoy the celebration by staying in one of our lakeside cabins or in one of our distinctively designed guest rooms within the Main Lodge. Your family and friends will also enjoy our private beach area, as well as free use of the Inn canoes, kayaks and paddle boats. Make your plans early to book the whole Inn and your celebration will be a very special and private weekend.

The Kawanhee Inn is renowned for its fine cuisine and authentic atmosphere. In fact the Maine Sunday Telegram heralded the Kawanhee Inn for having "top notch cuisine to match the best restaurants in New York or any other major city".

Sincerely,

Chris & Jodi Huntington, Owners

“CLASSIC” KAWANHEE CELEBRATION

*One Hour Hors d’oeuvres and Select Open Bar Reception featuring
a Delightful Selection of Hot and Cold Hors d’oeuvres*

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Sparkling Champagne Toast

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Four-Hour Dinner Dance with your Choice of Two Course Plated Dining

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Four-Hour Open Bar Service

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Gourmet Coffee and Tea Station

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Dessert Station

~

*Complimentary Suite on the night of your Wedding and
Complimentary Bottle of Moët et Chandon Champagne*

\$100.00 per person

(Prices subject to 20% gratuity and prevailing state sales tax)

THE "TIMELESS" WEDDING PACKAGE

*One Hour Hors d'oeuvres and Premium Open Bar Reception featuring
a Delightful Selection of Hot and Cold Hors d'oeuvres*

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Sparkling Champagne Toast

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Four-Hour Dinner Dance with your Choice of Three Course Plated Dining

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Poured Wine Service during dinner with Chardonnay & Cabernet Sauvignon

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Four-Hour Premium Open Bar

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Gourmet Coffee and Tea Station

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Dessert Station

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*Complimentary Suite on the night of your Wedding and
Complimentary Bottle of Moët et Chandon Champagne*

\$120.00 PER PERSON

(Prices subject to 20% gratuity and prevailing state sales tax)

“SUNSET” BUFFET CELEBRATION

*One Hour Hors d’oeuvres and Wine and Beer Reception featuring
a Delightful Selection of Hot and Cold Hors d’oeuvres*

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Sparkling Champagne Toast

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Chef inspired Elegant Buffet

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Four-Hour Dinner Dance with your Choice of Three Course Buffet

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Four-Hour Wine and Beer Service

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Gourmet Coffee and Tea Station

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Dessert Station

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*Complimentary Suite on the night of your Wedding and
Complimentary Bottle of Moët et Chandon Champagne*

\$90.00 PER PERSON

(Prices subject to 20% gratuity and prevailing state sales tax)

WEBB LAKE DINNER

Choice of two:

*Chicken Marsala, chicken limone, stuffed apple cranberry chicken with cider sauce,
chicken with white wine and mushroom tarragon,*

Salmon on a cedar plank with either dill sauce or maple glaze

Seafood Newburg over puff pastry

Baked Haddock with Lobster sauce

Stuffed Haddock with lemon, wine & Herbs

NY Steak Au Poivre

Beef Bourguignon

Pork Loin with apples, bourbon & maple

Display Appetizers

Vegetable Crudite Platter

Baked Brie & Assorted Cheeses

Butlered Appetizers

Choice of two from list below

\$49.95 Per Person

(Prices subject to 20% gratuity and prevailing state sales tax)

TUMBLEDOWN BBQ BUFFETT

NY Strip Steak

¼ BBQ Chicken

BBQ Pork Ribs

Corn on the Cob with chili butter

Baked Beans

Corn Bread with japeleno cheddar

Potato Salad and Coleslaw

Watermelon & Chocolate Chip Cookies

\$49.95 Per Person

(Prices subject to 20% gratuity and prevailing state sales tax)

BOOTHBAY HARBOR FEAST

Choice of Two 1.25 lbs lobsters

or

1.25 Lobster with 6oz Filet Mignon

½ lb Mussels

½ Lb Steamers (When available) or jumbo shrimp cocktail

Corn on the Cob, reed boiled potatos or potato sald

coleslaw, cup of clam chowder and bluberry pie

\$59.95 per Person

Prices subject to 20% gratuity and prevailing state sales tax)

HORS D'OEUVRES SELECTIONS:

Display Presentations:

(Please select one for Classic & Sunset and two for Timeless)

Baked Brie with French Bread and Fresh Berry Garni
*Smoked Atlantic Salmon and Seafood Presentation **
*Chef prepared assorted Sushi with Wasabi and Pickled Ginger **
Crudités and Artisan Gourmet Cheeses
Carved Fruit with Honey Ginger Dressing
Vegetable Crudités Platter with Dipping Sauces

**Additional charge \$2.50 per person*

Butlered Hors d'oeuvres Selections:

(Please select Three with Classic & Sunset and Four with Timeless)

Lobster Salad Tartlets
Thai Seasoned Scallops en Phyllo
Miniature Fresh Fruit Kebabs
Maine Crab Cakes
Seafood Stuffed Mushroom Caps
Lobster and Crab Wontons
Smoked Red Pepper & Cheese Profiteroles
Scallops Wrapped in Bacon
Swedish Meatballs
Thai Chicken and Cashew Spring Rolls
Wild Mushroom Tarts
Tuna Teriyaki Skewers
Mini Chicken Wellingtons
Greek Spanikopita Triangles
Spicy Beef Fajitas
The Chef's Assorted Canapés using the
 freshest local Meats and Seafood, in a variety of
 Attractive and Delicious Preparations

Salad Selections

(Please select one for all Celebrations)

Poached Pear & Endive Salad with peaches and Stilton Bleu Cheese & Sherry Vinaigrette
Kawanhee Spinach Salad- Tender Spinach, Red Onion, Shiitake Mushrooms,
Macadamia Nuts, served with a Double-smoked Bacon Dressing
Tomato and Sweet Basil Salad served with Sliced Mozzarella and a Garlic Crostini
Fresh Baby Lettuces with Sliced Fresh Mango and Honey Lime Vinaigrette
Caesar salad with Garlic Croutons and Aged Parmesan Cheese
Tuscan Salad – Field Greens, Gorgonzola Cheese, Pine Nuts and Roasted Red
Peppers – drizzled with Reduced Balsamic Vinegar
Baby Mesculan Greens with Garden Vegetables and Citrus Champagne Dressing

Appetizer Selections

(Select one with Timeless Package)

Sweet Maine Lobster & Corn Chowder
Chilled Blueberry & Melon Soup
Seafood Pasta Salad
Butternut Squash & Apple Bisque
Mediterranean Grilled Vegetables & Goat Cheese Napoleon, Red Pepper & Lemon
Vinaigrette
Exotic Fresh Fruit Parfait, Mango & Raspberry Coulis
Tri-color Cheese Filled Tortellini, Basil Cream & Tomato Concasse
Wild Rice Pilaf with County Herb Seasoning
Homemade Garlic and Herb Mashed potatoes

Entrée Selections

*(All Entrée selections will be served with
Appropriate accompaniments and garnish)*

Classic and Sunset Entrée Selections

(Please select two with the Classic and Sunset Celebrations)

*Fresh Grilled Breast of Chicken
With Aromatic Herbs and a lightly roasted Garlic Cream Sauce*

*Roasted Center Cut Pork Loin
Served with a Pommery Mustard Cream Sauce*

*“New England Style” Haddock basted in a light egg wash,
Broiled to perfection and Drizzled with a Baby Artichoke
and Lemon Beurre-Blanc*

*Poached Filet of Salmon with Lemon and Fresh
Dill Seasonings*

*Fall Harvest Roast Chicken with Apple Glaze
and Cinnamon seasonings*

*Garlic Spiked Portobello Mushroom
Aged Balsamic Marinated Cap, Stuffed with Roasted Garden Vegetables and
Fresh Basil – Topped with Melted Havarti Cheese*

*Chicken Frederico
Fresh Sautéed Chicken and Garden Vegetables in a Garlic scented
Alfredo Sauce with Penne Pasta*

*Pan Roasted Atlantic Grouper with
Papaya Mango Relish*

Timeless Entrée Selections

(Please select two below or substitute any Classic selections)

Grilled New York Sirloin

*Fire-seared to Perfection – accompanied by Crisp Shallots,
Double Smoked Bacon and Cabernet Glace*

Pan Roasted Atlantic Salmon

Finished with a lightly Roasted Red Pepper and Shallot Butter

Caribbean Roasted “Double Breast” of Chicken

Finished with Zesty Mango Chutney and Port Wine Toasted Pecan Sauce

Swordfish Provencal

*Herb-seared Swordfish Loin with a Tomato and Basil Concassé
on a bed of Wilted Baby Spinach*

Porcini & Shiitake Mushroom Strudel

*Phyllo wrapped Julienne Vegetables, Wild Mushrooms, Caramelized Leek,
Oven Roasted Tomatoes and Red Peppers*

Grilled Petit Filet Mignon with Lobster Filled Prawns

*Rosemary and Garlic Marinated Tenderloin served with two Prawns
over-stuffed with our signature Lobster Stuffing, Dry Sherry Cream Drizzle*

Atlantic Salmon en Croute & Grilled Lamb Chops

*Grilled Lamb Chops paired with Tomato & Boursin Stuffed Atlantic Salmon
Whipped in a Flaky Pastry*

Seared Veal Chop

*Served with a layered Potato and Smoked Pancetta Gratin finished
with Natural Glace and Shaved Morels*

Pancetta Wrapped Center Cut Filet of Beef

Served with an Oven-roasted Duxelle stuffed Sweet Onion

Bar Service

Keg Beer and House Wine Open Bar \$18.00 per person
(4 hour maximum)

Well Bar Service \$25.00 per person
(4 hour maximum)

Select Brands with Classic Celebration

\$29.00 per person 4 hour maximum

Bacardi Light Rum

Dewars Scotch

Jim Beam Bourbon

Absolute Vodka

Seagram's Gin

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Premium Brands with Timeless Celebration

\$34 Per Person with 4 hour maximum

Capt. Morgan's Rum

Johnny Walker Black Scotch

Makers Mark Bourbon

Jack Daniel's Whiskey

Grey Goose Vodka

Absolute Vodka

Tanqueray Gin

Wedding Ceremonies

Wedding Ceremony Facilities are available with a set-up charge of \$500.00

Facility Fee

Events for 25-125 people subject to a facility fee of \$2000.00

Booking Fee and Booking Policy

A non-refundable booking fee of \$1000.00 will be charged for weddings. An initial deposit of 25% of the estimated Food and Beverage charges will be required with the return of the contract. Booking fees on smaller events may vary.

Reception Times

Evening Reception Packages begin with Cocktail hour at 5:00 pm, Dining and dancing until 10:00 pm.(Additional time available, please inquire)

Summer Day Weddings begin with Cocktail Hour at 12pm, Dining and Dancing until 4:30pm.

Kawanhee Inn Capacity

The Inn permits Wedding celebrations with a maximum of 125 guests. This policy is strictly enforced in order to ensure a unique and special celebration.

Signature Service

The Chef and Food and Beverage team at the Kawanhee welcome the opportunity to serve you. Our desire is to provide you with excellent food, gracious service and a pleasant atmosphere.

Our Wedding Consultant is at your service to help plan:

Rehearsal Dinners, Send-off Gourmet Brunches, Limousines, List of area Attractions, Carriage Rides, Beauticians, Floral Arrangements, Photography/Videography, an array of Entertainment and Musicians

Guarantee Policy

Meal guarantees are the minimum number to be provided and charged to the group. Meal guarantees are required ten (14) working days prior to the scheduled function. The ten day notice does not include Saturday and Sunday. If no guarantee is provided, the original estimate or the actual number served, whichever is greater, will be the number for which you will be charged. Although the Kawanhee does not set time limits on wedding events, we do not allow for more than five hours total of Hard Liquor Bar

Service.

Liquor Policy

The Kawanhee reserves the right to refuse alcohol to any party in accordance with Maine state laws. Cash bar available with accompanying discount of package price. Please inquire.

Pricing

All Food and Beverage functions are subject to an 20% gratuity and prevailing Maine State tax. Prices are subject to change.

Billing

A master account will be set up to cover the planned Food and Beverage for the wedding and any other charges authorized by the event planner. Authorizations to sign to the master account must be specified on the signed contract. All known charges are to be paid 7 days prior to the event.

Miscellaneous

Prior approval is required to affix materials to the walls, floors or ceilings. In the event this is done without authorization, any damages will be assessed and charged. Cancellations must be received 120 days prior to the scheduled event. The Kawanhee does not assume responsibility for personal property left in lodging or in the rooms of the Main Inn. The decision to move an outdoor function to an inside location due to inclement weather will be made four (4) hours prior to the scheduled function. We will make every attempt to consult with the in-house contact; however, we reserve the right to make the final decision.

For more information please contact us at the Kawanhee Inn:

*Kawanhee Inn
12 Anne's Way
Weld, Maine 04285
(207) 585-2000*

www.maineinn.net