

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

Wedding Packages

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*

~

Sparkling Champagne Toast

~

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

~

Poured Wine Service during dinner with Chardonnay & Cabernet Sauvignon

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Four-Hour Premium Open Bar

~

Gourmet Coffee and Tea Station

~

Complimentary Suite on the night of your Wedding

\$150.00 PER PERSON

WEBB LAKE DINNER

Choice of two:

*Chicken Marsala, chicken lemoné, 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 Crudité Platter

Baked Brie & Assorted Cheeses

Butlered Appetizers

Choice of two from list below

\$69.95 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 japeleño cheddar

Potato Salad and Coleslaw

Watermelon & Chocolate Chip Cookies

\$65.00 Per Person

(please note this package does not include bar service, please see below for process and options.

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

BOOTHBAY HARBOR FEAST

Choice 1.25 lbs. lobsters (market price may apply)

or

6oz Filet Mignon

*½ lb. Mussels, jumbo shrimp cocktail,
corn on the cob, reed boiled potatoes, cup of clam chowder and blueberry pie*

\$115.00 per Person

HORS D'OEUVRES SELECTIONS

Display Presentations:

(Please select two for Timeless)

Baked Brie with French Bread and Fresh Berry Garni

*Smoked Atlantic Salmon and Seafood Presentation **

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 Four with Timeless, two for Webb Lake Dinner)

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 Spanakopita Triangles

Spicy Beef Fajitas

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
Baby Mesculan Greens with Garden Vegetables and Citrus Champagne Dressing

Appetizer Selections

(Select one with Timeless Package)

Maine Seafood & Corn Chowder
Chilled Blueberry & Melon Soup
Seafood Pasta Salad
Butternut Squash & Apple Bisque
Exotic Fresh Fruit Parfait, Mango & Raspberry Coulis
Tri-color Cheese Filled Tortellini, Basil Cream & Tomato Concasse

Entrée Selections

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

Timeless Entrée Selections

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*

*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*

*Grilled Petit Filet Mignon
Rosemary and Garlic Marinated Tenderloin
over-stuffed with our signature Lobster Stuffing, Dry Sherry Cream Drizzle*

*Atlantic Salmon en Croute
Tomato & Boursin Stuffed Atlantic Salmon
Whipped in a Flaky Pastry*

*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 \$25.00 per person
(4 hour maximum)

Well Bar Service \$35.00 per person
(4 hour maximum)

Premium Brands with Timeless Celebration \$45.00 per person
(4 hour maximum)

Capt. Morgan's Rum
Johnny Walker Scotch
Makers Mark Bourbon
Jack Daniel's Whiskey
Grey Goose Vodka
Tito's Vodka
Tanqueray Gin

Fees & Services

Wedding Ceremonies

Wedding Ceremony Facilities are available with a set-up charge of \$750.00

Facility Fee

Events for 25-125 people subject to a facility fee of \$2,500.00

Booking Fee and Booking Policy

A non-refundable booking fee of \$1,500.00 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 120 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 Kawanbee 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 Kawanbee 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 Kawanbee 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 Kawanbee Inn.

*Kawanbee Inn
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(207) 585-2000*

www.maineinn.net