



# Eastland Park Hotel Gold Wedding Package

Executive Chef—Marc Bell

## Our Elegant Five Hour Receptions Include:

- Champagne Toasts for All Guests
- Open Bar with Call Brand Liquors
- Chair Covers (Black, White or Ivory) & Sashes (Wide Array of Colors)
- Complimentary Centerpieces
- White Glove Service During Cocktail Hour
- An Exquisite Gourmet Dinner Created by our Executive Chef
- Complimentary Cake Cutting Service

## Additional Amenities Include:

- Complimentary Overnight Accommodations for the  
Bride & Groom on the Wedding Night
- Complimentary Room Rental for Your Rehearsal Dinner or Bridal Brunch
- Discounted Overnight Accommodations for Your Guests

**Package Price per Person \$75.00**



**Thank You**

We Look Forward to Making Your Dreams into Memories

**Lindsay Marsh**

Catering Sales Manager | 207-347-6525 | [l.marsh@eastlandparkhotel.com](mailto:l.marsh@eastlandparkhotel.com)

An 18% gratuity, 2% taxable hotel service fee and 7% Maine Sales tax will be applied to all food and beverage prices. Guarantees are due five business days prior to function. Menus and prices are guaranteed ninety days prior to function. Food & beverage minimum must be met before the tax, gratuity and services charges.

## Cocktail Hour Displays and Stations:

### Fruit & Cheese Montage with Vegetable Crudité

A Selection of Local Maine and European Artisan Cheeses  
Artfully Arranged with Fresh Seasonal  
and Exotic Fruits & Berries  
Freshly-cut Vegetables and Assorted Savory Dips  
Served with a Variety of Herbed Crostini

### Butler Passed Hors D'Oeuvres:

(Choose Three)

Sliced Tenderloin with Boursin on Flatbread  
Seared Breast of Duck with Chutney  
Roma Tomato and Mozzarella Bruschetta  
Ratatouille on Olive Crostini  
Bacon-Wrapped Beef Tenderloin with Bordelaise  
Coconut Encrusted Chicken Tenders with Fruit Salsa  
Teriyaki Beef and Pineapple Skewers  
Fried Roasted Vegetable Ravioli  
Chicken Satay with a Peanut Dipping Sauce



## Gourmet Plated Dinner:

### Starters

Seasonal Greens Salad with Choice Two of Dressing  
Warm Rolls with Butter

### Entrees

*(Please Select Three)*

Wild Mushroom Stuffed Breast of Chicken  
Char Grilled Lemon Basil Chicken  
Herb Encrusted Salmon  
Crumbed Topped Broiled Haddock  
Grilled Petit Sirloin  
Marinated Flank Steak  
Dijon Encrusted Pork Loin

Roulade of Roasted Vegetable Lasagna OR Chef's Choice of Vegetarian Entrée



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