



# Eastland Park Hotel Platinum 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
- Eastland Park Signature Flambé

## Additional Amenities Include:

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

**Package Price per Person \$90.00**



**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:

*(Please Select One Display)*

### 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

### Antipasto Display

A Selection of Italian Cured Meats, Imported Cheeses,  
Garlic & Herb Infused Olives

### Chilled Butler Passed Hors D'Oeuvres:

*(Please Select Three)*

Seared Yellow Fin Tuna on Wasabi Crackers  
Jumbo Lump Crab Meat on Phyllo with Tarragon  
Smoked Salmon on Herbed Potato Pancakes  
Medallions of Lobster with Basil on Crostini  
Sliced Tenderloin with Boursin on Flatbread  
Seared Breast of Duck with Chutney  
Roma Tomato and Mozzarella Bruschetta  
Ratatouille on Olive Crostini

### Smoked Seafood Display

A Selections of Fresh Smoked Shrimp,  
Scallops, Salmon and Mussels

### Hot Butler Passed Hors D'Oeuvres:

*(Please Select Three)*

Maine Lobster Cakes with Mustard Wine Sauce  
Bacon-Wrapped Beef Tenderloin with Bordelaise  
Grilled Jumbo Shrimp in Asian Barbeque Sauce  
Coconut Encrusted Chicken Tenders with Fruit Salsa  
Grilled Lollipop Lam Chops with Rosemary Glaze  
Teriyaki Beef and Pineapple Skewers  
Fried Roasted Vegetable Ravioli  
Oysters Rockefeller

## Gourmet Plated Dinner:

### Salad

*(Please Select One)*

Bistro Salad | Seasonal Garden Salad | Spinach Salad | Arugula Salad

### Entrees

*(Please Select Three)*

### Beef

Smoked Bacon-Wrapped Beef Tenderloin with Madeira Cream  
Peppercorn-encrusted Beef Tenderloin  
with Port Wine Reduction  
Slow Roasted Prime Rib Au Jus  
Grilled New York Sirloin with Roquefort Butter  
Wild Mushrooms Stuffed Shirt Steak with Cognac Butter

### Poultry & Pork

Grilled Medallions of Pork Tenderloin with Apple Butter  
Roast Cornish Game Hen with Pear Chutney  
Roasted Long Island Duck with Cognac Peach Glaze  
Breast of Chicken Saltimbucca with Lemon Caper Glaze  
Wild Mushroom Stuffed Breast of Chicken  
with Pink Peppercorn Cream

### Seafood

Grilled Halibut with Caramelized Shiitake Mushrooms  
Seared Jumbo Sea Scallops with Roasted Red Pepper Puree  
Crab Stuffed Grey Sole with Lobster Cream  
Seared Yellow Fin Tuna with Ginger Tomato Buerre Blanc  
Pan Seared Atlantic Salmon with Chive Butter

### Vegetarian

Roulade of Roasted Vegetable Lasagna in Tomato Coulis  
Asian Vegetable Stir Fry over Jasmine Rice  
Tofu Stuffed Peppers in a Spicy Marinara



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