

The Eastland Park Hotel Ballroom Silver Wedding Package

Executive Chef—Marc Bell



Our Elegant Five Hour Receptions Include:

Champagne Toasts for All Guests
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 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 \$55.00

Thank You

We Look Forward to Making Your Dreams into Memories

Lindsay Marsh

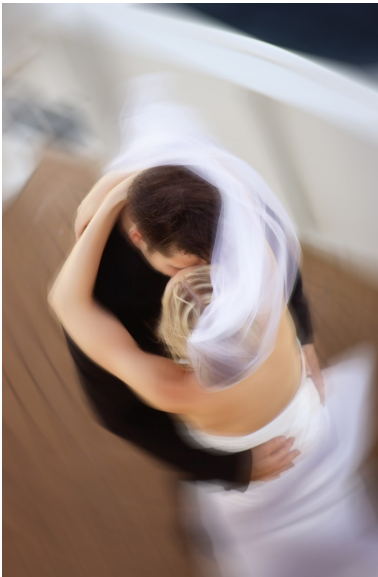
Catering Sales Manager | 207-347-6525 | l.marsh@eastlandparkhotel.com



157 High Street
Portland, ME 04101
207-775-5411
888-671-8008



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 Buffet Dinner:

Salad

(Please Select One)

Seasonal Greens Salad | Spinach Salad | Bistro Salad

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

Buffet Accompaniments

(Please Select Three)

Country Style Mashed Potatoes
Oven Roasted Tri-Color Potatoes
Roasted Sweet Potatoes with Caramelized Onions
Steamed Wild Rice
Harvest Blend Pilaf
Roasted Seasonal Vegetables
Skillet Button Mushrooms
Steamed Asparagus with Roasted Red Peppers
Ginger Carrots