



**Atlantic
Oceanside**
Hotel & Event Center

Catering



2024

Welcome

We look forward to hosting your group on our beautiful oceanfront property located in Bar Harbor, Maine. Our convenient access to Acadia National Park, a variety of waterfront activities, shopping, art galleries, and dining on fresh local seafood combine for a perfect location for your next group getaway.

The Atlantic Oceanside Hotel and Event Center will provide your group a memorable guest experience while enjoying first class service from our knowledgeable and friendly staff. Our proximity to the downtown area provides your guests access to all of the shops, restaurants and waterfront activities in our charming coastal New England town.



Your guests will find the Visitors Center for Acadia National Park less than 2 miles from the property.

On the following pages you will find our group menus, along with guidelines and policies. Please note that we will work with you to customize any menu to suit your preferences.

Please contact our Group Sales Department with additional questions regarding our unique Bar Harbor property.

The Menus



Breakfast

BREAKFAST

Minimum of 25 People | Displayed for 60 Minutes | Served with Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Fruit Juices



Oceanside Continental Buffet \$16/person

- | Freshly Cut Seasonal Fruit
- | Wild Maine Blueberry Muffins
- | Freshly Baked Danish
- | Chobani Greek Yogurt & House Made Granola
- | Warm Butter Croissants
Butter, Peanut Butter, Assorted Jams & Jellies
- | Hard Boiled Eggs

Day Mountain Buffet \$20/person

- | Scrambled Eggs
- | Chef Choice Protein of the Day
- | Potatoes O' Brien
Grilled Red Potatoes with Bell Peppers & Onions
- | Chobani Greek Yogurt & House Made Granola
- | Warm Butter Croissants
Butter, Peanut Butter, Assorted Jams & Jellies
- | Freshly Cut Seasonal Fruit
- | Wild Maine Blueberry Muffins
- | Hot Oatmeal
Old Fashioned Rolled Oats, Raisins, Dried Cranberries, Cinnamon, Chopped Walnuts, Brown Sugar



Beehive Buffet \$22/person

- | Homemade Waffle
Served with Fresh Berries, Maple Syrup, & Freshly Made Whipped Cream
- | Crispy Applewood Bacon
- | Scrambled Eggs
- | Potatoes O' Brien
Grilled Red Potatoes with Bell Peppers & Onions
- | Chobani Greek Yogurt & House Made Granola
- | Fresh Cut Seasonal Fruit
- | Boiled Eggs

Enhancements

To accompany your breakfast selection minimum requirement to match guest final guarantee | Minimum order 25 per selection

Warm House Made Donuts	\$3/each
Chef's Choice Breakfast Bread	\$3/person
Applewood Smoked Bacon	\$3/person
Breakfast Sausage Patties	\$3/person
Morning Star Farm Vegetarian Sausage	\$3/person
Hot Oatmeal <i>Old Fashioned Rolled Oats, Raisins, Dried Cranberries, Cinnamon, Chopped Walnuts, Brown Sugar</i>	\$3/person
Wild Maine Blueberry Pancakes with Maple Syrup	\$4/person
Chef's Selected Quiche of the Day	\$4/person
French Toast Casserole Topped with Seasonal Fruit	\$4/person
Bacon, Egg & Cheddar Cheese on a Butter Croissant	\$5/each
Ham, Egg & Swiss Cheese on a Butter Croissant	\$5/each



FOR THE ROAD

Bar Harbor Breakfast To-Go \$16/person

Minimum of 15 People

| Breakfast Sandwich

Please choose one:

- | Bacon, Egg & American Cheese on a Butter Croissant
- | Ham, Egg & Swiss on a Butter Croissant
- | Chobani Greek Yogurt & House Made Granola
- | Whole Fresh Banana
- | Natalie's Fresh Squeezed Orange Juice

AO Coffee To-Go \$40/gallon

- | Freshly Brewed Regular Coffee with Necessary Accompaniments
- | Freshly Brewed Decaffeinated Coffee with Necessary Accompaniments

Breaks

BREAKS

25 guest minimum | Displayed for 30 minutes

Taste of Home

\$7/person

- | 2% Half Pints of Milk
- | Assorted Freshly Baked Cookies
- | Mini Whoopie Pies

Fruit Buoy

\$8/person

- | Fresh Fruit Skewers
- | Strawberry Cereal Bar
Very Berry Cheerio Cereal, Dried Strawberries, Marshmallow, Dipped in White Chocolate
- | Fruit Salsa & Cinnamon Sugar Tortilla Chips

Let's Get Snack'in

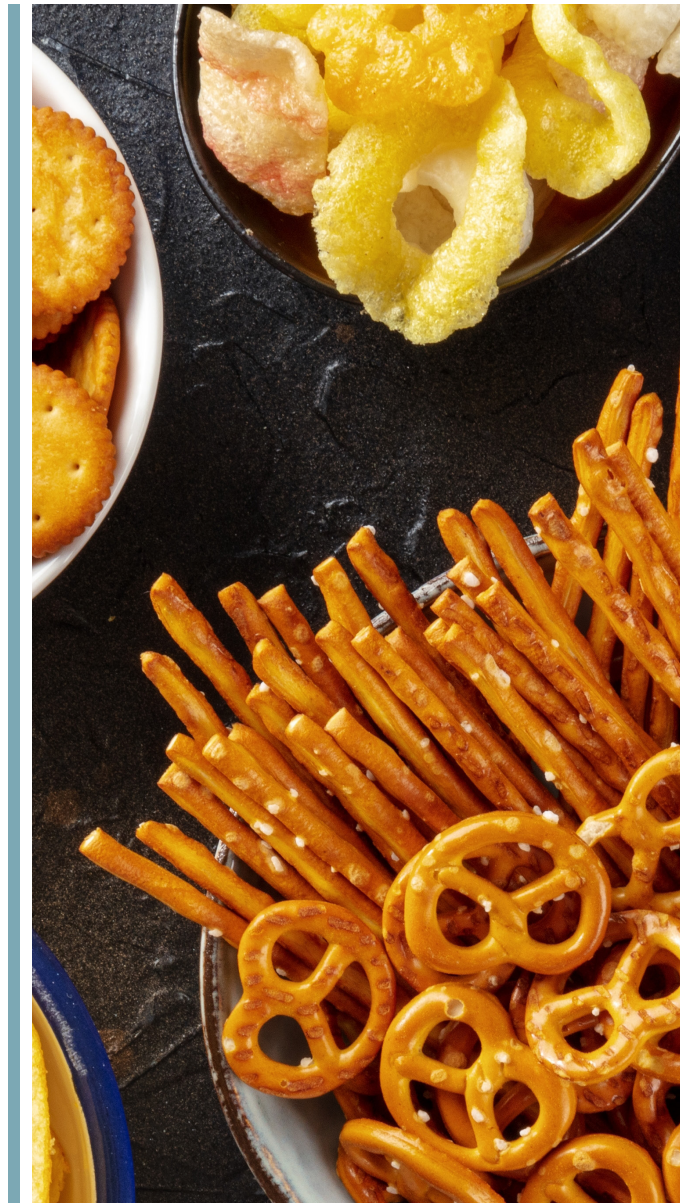
\$8/person

- | Chip & Dip Bar
Blue Corn Chips with Street Corn Dip, Ruffles with Clam Dip, Lay's with Pickle Dip, Pretzel with Spinach Dip

Cadillac Crunch

\$9/person

- | Salty & Sweet Snack Mix
Chex Cereal, Salted Peanuts, Mini Pretzels, M&M Candies, Raisins
- | Loaded Apple Slices
Freshly Sliced Apples Dipped in Milk Chocolate, Drizzled with White Chocolate & Caramel, Topped with Candied Pecans or Mini M&M's
- | Smartfood Popcorn



Fresh Start

\$9/person

- | Parfait
Vanilla Yogurt, Sliced Fresh Strawberries, House Made Granola
- | Homemade Fruit and Nut Granola Bars
Chewy Old Fashioned Rolled Oats with Honey, Dried Fruit & Mixed Nuts

Frost Bites

\$11/person

- | Chocolate Peanut Butter Banana Bites
- | Blueberry Chocolate Chip Frozen Yogurt
- | House Made Chocolate Chip Cookie Ice Cream Sandwiches

Jarcuterie

\$14/person

- | Maine Cheeses
- | Cured Meats
- | Sliced Baguette & Breadsticks
- | Fresh Grapes
- | Assorted Olives



A la Carte Break Items

Minimum order 15 | Displayed for 30 minutes

Freshly Baked Cookies	\$2/each
Whole Fresh Fruit	\$2/each
Freshly Baked Muffins	\$3/each
Assorted Pastries	\$3/each
Homemade Fruit & Nut Granola Bars	\$3/each
Chobani Greek Yogurt	\$3/each
Strawberry Cereal Bar	\$3/each
Fox Family Potato Chips	\$3/each
Smartfood Popcorn	\$3/each
Chocolate Covered Strawberries	\$3/each
Mini Whoopie Pies	\$4/each
For the Table: Assorted Bite Sized Wrapped Candies	\$4/each
Salty & Sweet Snack Mix	\$4/each

Chex Cereal, Salted Peanuts, Mini Pretzels, M&M Candies, Raisins

Beverages

Displayed for 30 minutes

Poland Spring Bottled Water	\$3/person
Soft Drinks, Pepsi Products	\$3/person
Bubly Sparkling Water	\$3/person
Bottled Fruit Juices	\$3/person
2% Milk	\$3/person
Lemonade	\$20/gallon
Sweetened Iced Tea	\$20/gallon
Fruit Punch	\$20/gallon
Coffee Break	\$35/gallon

Freshly Brewed Regular & Decaffeinated Coffee

All Day Beverage Service

Unlimited Beverages	\$15/person
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Cooler of Assorted Beverages, Freshly Brewed Regular & Decaffeinated Coffee, Served All Day



Lunch

BUFFET LUNCHES

25 guest minimum, unless otherwise noted | Displayed for 60 minutes
Served with Sweet Tea



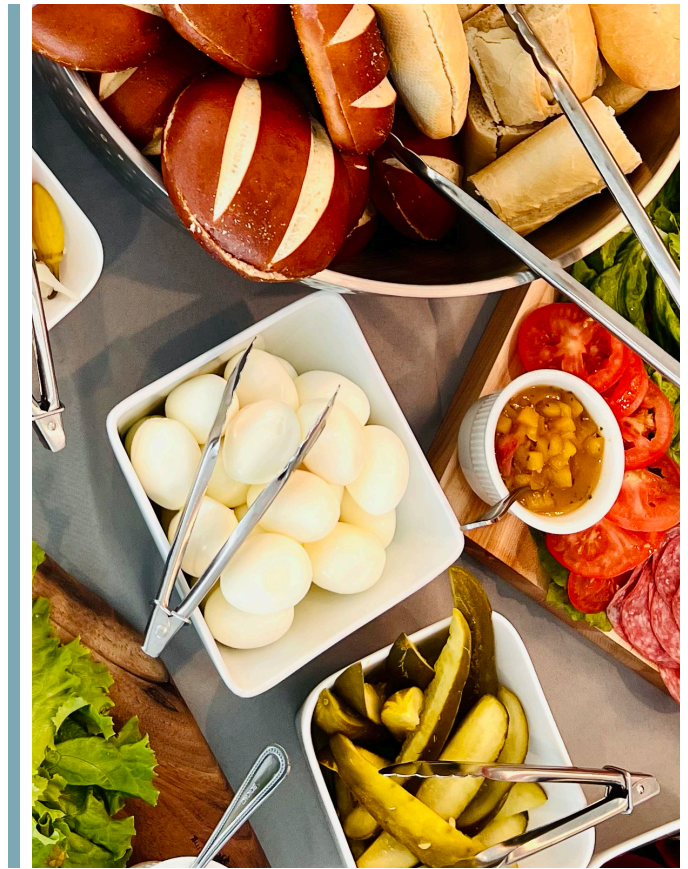
Build-Your-Own Caesar Salad \$26/person

Crisp Romaine Lettuce Tossed with Creamy House Made Caesar Dressing

- | House Marinated Grilled Chicken Breast
- | Grilled Flank Steak
- | Grated Romano Cheese
- | House Made Garlic Croutons
- | Grilled Asparagus with Garlic
- | Kalamata Olives
- | Anchovy Fillets
- | Oven Roasted Roma Tomatoes
- | Freshly Baked Rolls & Butter

Taste of Italy \$24/person

- | Caesar Salad
- | Seasoned Italian Vegetables
Zucchini, Summer Squash, Onion, Mushroom, Tomato
- | Hand Breaded Chicken Parmesan topped with Provolone & Mozzarella
- | Hand Breaded Eggplant Parmesan topped with Provolone & Mozzarella
- | Gemelli Pasta tossed in Olive Oil
- | Fresh Tomato Marinara
- | Freshly Baked Rolls & Butter



The Ploughman's Lunch \$26/person

A Traditional Old English Cold Lunch

Selection of Meats and Cheeses, Chef Choice Pickled Vegetables, Seasonal Fruit, Hard Boiled Eggs, Seasonal Chutney & Red Pepper Aioli, Sliced Breads and Freshly Baked Rolls

Slices & Salad \$23/person

Traditional Caesar Salad

Crisp Romaine Lettuce Tossed with Creamy House Made Caesar Dressing

Assorted 12" Pizza Pies

Please select 3 varieties

| Four Cheese

Asiago, Fontina, Ricotta, & Mozzarella with Marinara

| Shore Path

Grilled Sliced Chicken, Basil Pesto, Oven Roasted Roma Tomatoes, Mozzarella with Olive Oil

| The Good Outdoors

Roasted Forest Mushrooms, Garlic, Shallots, Mozzarella with Olive Oil

| Meat Lovers

Sweet Sausage, Pepperoni, Hamburger, Mozzarella with Marinara

| Margarita

Fresh Buffalo Mozzarella, Sliced Heirloom Tomatoes, Fresh Basil with Marinara

| Maine Mashed

Mashed Maine Potatoes, Applewood Smoked Bacon, Scallions & Gruyere Cheese with Olive Oil & Crème Fraiche

| Iron Bound

Thinly sliced Flank Steak, Caramelized Onion, Bacon, Gorgonzola, Balsamic Glaze



Soup & Sandwich Board

\$23/person

- | House made Soup of the Day
- | Fox Family Farm Potato Chips
- | Artisanal Sandwiches & Wraps

Please select 3 varieties

- | **Roasted Turkey & Cranberry**
Sliced Roasted Turkey, Green Leaf Lettuce, Smoked Gouda with Cranberry Mayonnaise on a Brioche Bun
- | **Roast Beef & Cheddar**
Sliced Roast Beef, White Cheddar, Green Leaf Lettuce, Sliced Red Onion with Dijon Mustard on a Baguette
- | **Chicken Caesar Wrap**
Grilled Chicken Breast, Crisp Romaine Lettuce, Grated Parmesan, House Made Caesar Dressing in a Grilled Flour Tortilla
- | **Caprese Panini**
Sliced Fresh Buffalo Mozzarella, Fresh Basil, Sliced Tomato, Baby Spinach, Roasted Red Peppers with Basil Pesto & Balsamic Glaze on Italian Bread
- | **Garden Wrap**
Shredded Red Cabbage, Sliced Cucumber, Shredded Carrots, Sliced Tomato, Green Leaf Lettuce with Lemon Garlic Hummus in a Tomato Basil Tortilla
- | **Ham & Cheese**
Black Forest Ham, Swiss Cheese, Raye's Maine Mustard on Whole Grain Wheat Bread
- | **BLT**
Applewood Smoked Bacon, Beef Steak Tomato, Green Leaf Lettuce, Grilled on Sourdough
- | **Mango Curry Chicken Wrap**
Mango Curry Chicken in a Grilled Flour Tortilla

Bistro Boxed Lunch

\$20/person

15 person minimum, to-go only

Served with Potato Chips, Kosher Dill Pickle Spear, Freshly Baked Cookie, Poland Spring 8oz Bottled Water

- | Assorted Sandwiches,

Please select 3 varieties

- | **Roasted Turkey & Cranberry**
Sliced Roasted Turkey, Green Leaf Lettuce, Smoked Gouda with Cranberry Mayonnaise on a Brioche Bun
- | **Roast Beef & Cheddar**
Sliced Roast Beef, White Cheddar, Green Leaf Lettuce, Sliced Red Onion with Horseradish Mayonnaise on Baguette
- | **Chicken Caesar Wrap**
Grilled Chicken Breast, Crisp Romaine Lettuce, Grated Parmesan, House Made Caesar Dressing in a Grilled Flour Tortilla
- | **Caprese Panini**
Sliced Fresh Buffalo Mozzarella, Fresh Basil, Sliced Tomato, Baby Spinach, Roasted Red Peppers with Basil Pesto & Balsamic Glaze on Italian Bread
- | **Garden Wrap**
Shredded Red Cabbage, Sliced Cucumber, Shredded Carrots, Sliced Tomato, Green Leaf Lettuce with Lemon Garlic Hummus on a Tomato Basil Tortilla
- | **Ham & Cheese**
Black Forest Ham, Swiss Cheese, Raye's Maine Mustard on Whole Grain Wheat Bread
- | **BLT**
Applewood Smoked Bacon, Beef Steak Tomato, Green Leaf Lettuce, Grilled on Sourdough
- | **Mango Curry Chicken Wrap**
Mango Curry Chicken in a Grilled Flour Tortilla

Lunch

PLATED LUNCHES

15 guest minimum, unless otherwise noted | Served with Sweet Tea



The Way Life Should Be \$24/person

Served with Maine Potato Chips, Kosher Dill Pickle Spear, Wild Maine Blueberry Lemon Whoopie Pie

House Made Veggie Burger

Seasoned Black Beans, Corn and Bell Pepper Patty, Served with Green Leaf Lettuce, Tomato and Sliced Red Onion

Classic Smash Burger

Brown Sugar Pepper Bacon, Green Leaf Lettuce, Sliced Tomato, Sliced Red Onion, Cheddar Cheese, Served with Condiments

Kosher Hot Dogs

Two Red Hot Dogs, Served with Available Condiments

Maine Lobster Roll Luncheon \$48/person

Served with Maine Potato Chips, Kosher Dill Pickle Spear, Wild Maine Blueberry Pie with Whipped Cream, Soft Drink

Traditional Maine Lobster Roll

Fresh Picked Maine Lobster, Lightly Tossed in Mayonnaise on a Toasted Roll

Grilled Steak Sandwich

Grilled Seasoned Steak with Peppers and Onions, Provolone Cheese, toasted on a Sub Roll with Mayonnaise

Eggplant Panini

Grilled Eggplant Panini with Basil Aioli



Enhancements

To accompany your lunch selection, minimum requirement to match guest guarantee

Starters

Cup of House Made New England Clam Chowder \$4/person

The Simple Salad \$4/person

Tender Mixed Greens, Cucumbers, Sweet Bell Peppers, Carrots, Cherry Tomatoes, House Made Cucumber Vinaigrette

Desserts

Chocolate Mousse with Lady Finger \$3/person

Wild Maine Blueberry Pie \$4/person

Mini Whoopie Pie \$4/person

Hors d'oeuvres

PASSED HORS D'OEUVRES

Please select up to 4 varieties | Priced per piece | 1 piece/person minimum

Deviled Eggs	\$2/each
Seasonal Soup Shooter	\$2/each
Asparagus Gruyere Puff Pastry	\$2/each
Blueberry Goat Cheese Crostini	\$3/each
Spanakopita	\$3/each
Vegetarian Spring Roll	\$3/each
Spinach Artichoke Stuffed Mushroom	\$3/each
Sweet Chilli Meatball	\$3/each
Coconut Chicken Skewer	\$4/each
Mini Steak Frites	\$4/each
Crab Stuffed Mushroom	\$4/each
Maine Crab Cakes, Garlic Aioli	\$4/each
Jumbo Shrimp with Traditional Cocktail Sauce	\$5/each
Sea Scallop Wrapped in Bacon	\$5/each
Lobster Croquette	\$5/each

STATIONED HORS D'OEUVRES

Displayed for 60 minutes | Priced to serve 50/100 people

| **A Taste of Bar Harbor** **\$650/\$1250**
Maine lobster claws with cocktail sauce and lemon dill aioli, chilled mussels, gulf shrimp, chilled crab dip, with crostini's

| **Grazing Table** **\$700/\$1400**
Cured Meats, Smoked Salmon, Important and Domestic Soft and Hard Cheese, Assorted Greek Olives, Fresh Sliced Pickled Vegetables, Fresh Fruits, Chocolates, Assortment of Dried Fruit, Hummus, Fig Jam, Crisp Bread, and Crackers

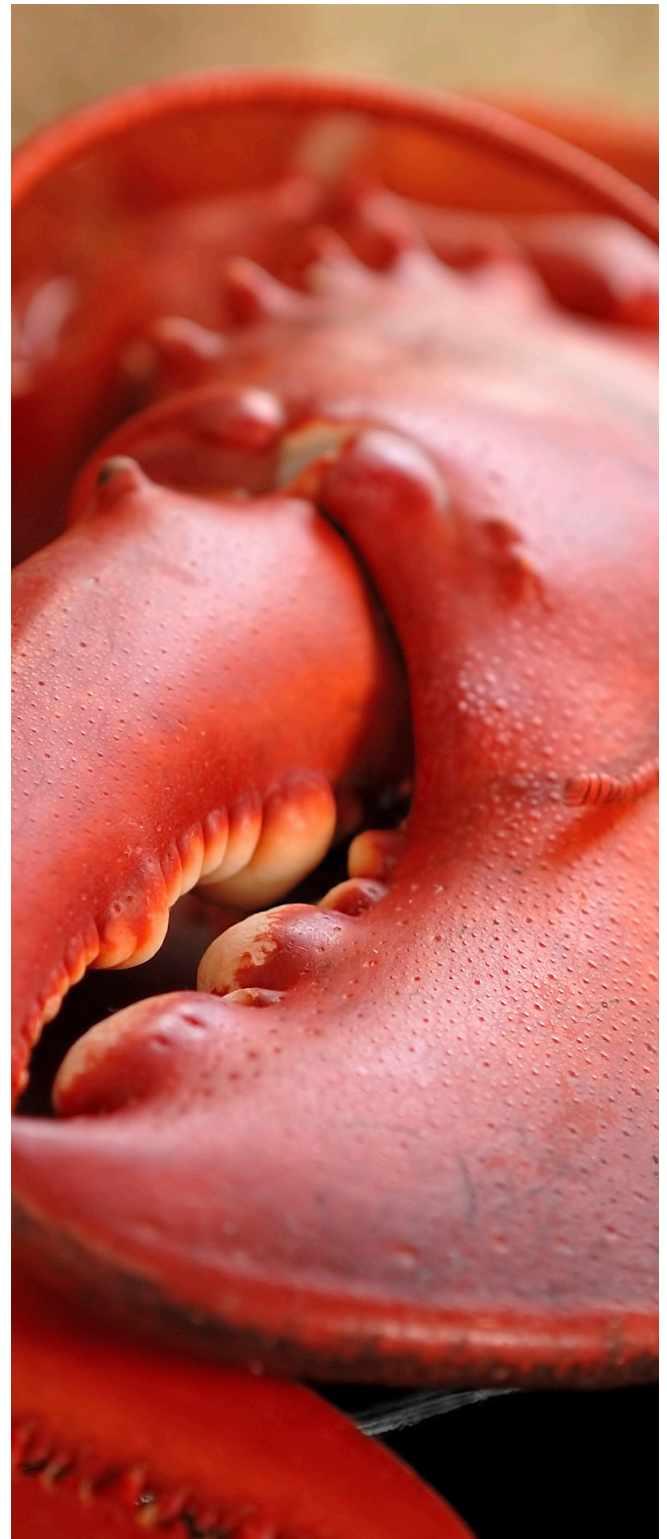
| **The Raw Bar** **\$200/\$400**
Price based on final guest counts
Locally Sourced Oysters and Clams with Homemade Mignonette Sauce



Dinner

PLATED DINNER

25 guest minimum, unless otherwise noted | Served with Freshly Brewed Coffee & Tea



Lobster Bake

\$57/person

25 Guests Minimum | Served with Freshly Brewed Coffee & Tea, Steamed Corn on the Cob, Roasted Maine Baby Red Potatoes, Freshly Baked Rolls with Butter, Wild Maine Blueberry Pie with Whipped Cream

| Maine Lobster

Steamed 1½ lb. Whole Maine Lobster served with Drawn Butter

| Grilled Hand-cut New York Sirloin Steak

| Herb Roasted Airline Chicken Breast

| Savory Roasted Vegetable Strudel

Tender Roasted Vegetables Layered with Gruyere & Buttered Phyllo

Enhancements *to accompany your dinner selection*

minimum requirement to match guest guarantee

| Cup of House Made New England Clam Chowder

\$4/person

| The Simple Salad

Tender Mixed Greens, Cucumbers, Sweet Bell Peppers, Carrots, Cherry Tomatoes, House Made Cucumber Vinaigrette

\$4/person

| Locally Harvested Steamed Rope Cultured Mussels

\$8/person

Dinner

PLATED DINNER

25 guest minimum, unless otherwise noted | Includes Freshly Baked Rolls & Butter, Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas

Precipice Trail

First Course

Select one

- | **Sieur de Monts Salad**
Mixed Greens, Goat Cheese, Pears, Candied Pecans, Maple Balsamic Vinaigrette
- | **Traditional Caesar Salad**
Crisp Romaine Lettuce, Grated Parmesan, Garlic Croutons, House Made Caesar Dressing
- | **The Simple Salad**
Tender Mixed Greens, Cucumbers, Sweet Bell Peppers, Carrots, Cherry Tomatoes, House Made Cucumber Vinaigrette

Entrées | *Entree Count Required 14 Days In Advance*

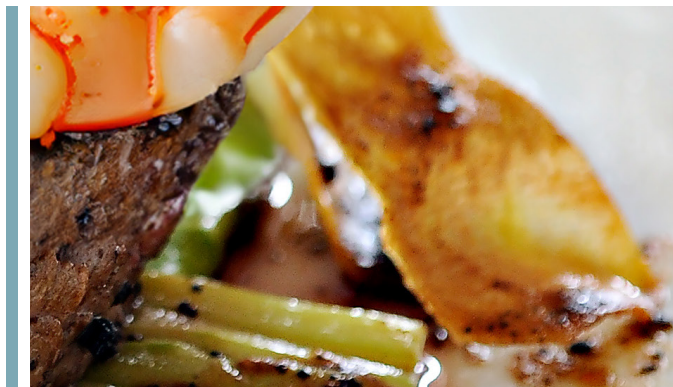
Select three

- | **Herb & Parmesan Crusted Chicken** **\$50/person**
Seared Chicken Breast with Basil, Rosemary and Parmesan Crust served with Warm Heirloom Tomato and Basil Relish & Garlic Mashed Potato
- | **Chicken Prosciutto** **\$52/person**
Sautéed Chicken Breast Deglazed with Marsala Wine Topped with Prosciutto Ham and Gruyere Cheese, Paired with Smashed Potato & Parmesan Broccolini
- | **Apple Cornbread Stuffed Pork Chop** **\$48/person**
Pork Chop Stuffed with Cornbread, Drizzled Apple Jack Cream Sauce, Paired with Roasted Brussel Sprouts
- | **Seafood Stuffed Haddock** **\$60/person**
Gulf of Maine Haddock stuffed with a Buttery Toasted Crouton, Shrimp & Scallop Stuffing
- | **Cranberry Orange Salmon** **\$55/person**
Pan Seared North Atlantic Salmon topped with Cranberry Orange Relish, Paired with Haricot Vert & Garlic Mashed Potato
- | **Mushroom Ravioli** **\$55/person**
Ravioli Stuffed with Mushroom tossed with Peas in a Garlic Cream Sauce
- | **Filet Mignon** **\$65/person**
8oz. filet, topped with Jumbo Shrimp, Paired with Zucchini & Wild Mushroom Sauté, & Garlic Mashed Potatoes
- | **Savory Roasted Vegetable Strudel** **\$46/person**
Tender Roasted Vegetables Layered with Gruyere & Buttered Phyllo

Dessert

Select one

- | **Dark Chocolate Torte, Raspberry Drizzle**
- | **Chef's Choice Cheesecake**



Dinner

BUFFET DINNERS

25 person minimum | Displayed for 60 minutes | Includes Freshly Baked Rolls, Butter, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas



Bar Island

\$55/person

Chef's Choice Vegetable & Starch

Salad

Select one

| The Simple Salad

Tender Greens, Cucumbers, Cherry Tomatoes, House Made Cucumber Vinaigrette

| Traditional Caesar Salad

Crisp Romaine Lettuce, Grated Parmesan, Toasted Garlic Croutons, House Made Caesar Dressing

Entrées

Select two

| Chicken Marsala

Tender Chicken Breast, Mushrooms, in a Rich Marsala Wine Sauce

| Baked Haddock

Gulf of Maine Breaded and Baked Haddock with Butter & Fresh Lemon

| Maple Bourbon Salmon

Seared North Atlantic Salmon topped with Maple Bourbon Glaze

| Grilled Marinated Flank Steak

House Marinated Flank Steak

| Pork Bonne Femme

Roasted Pork Loin with Pearl Onion, Diced Potato, Green Peas, and Mushrooms

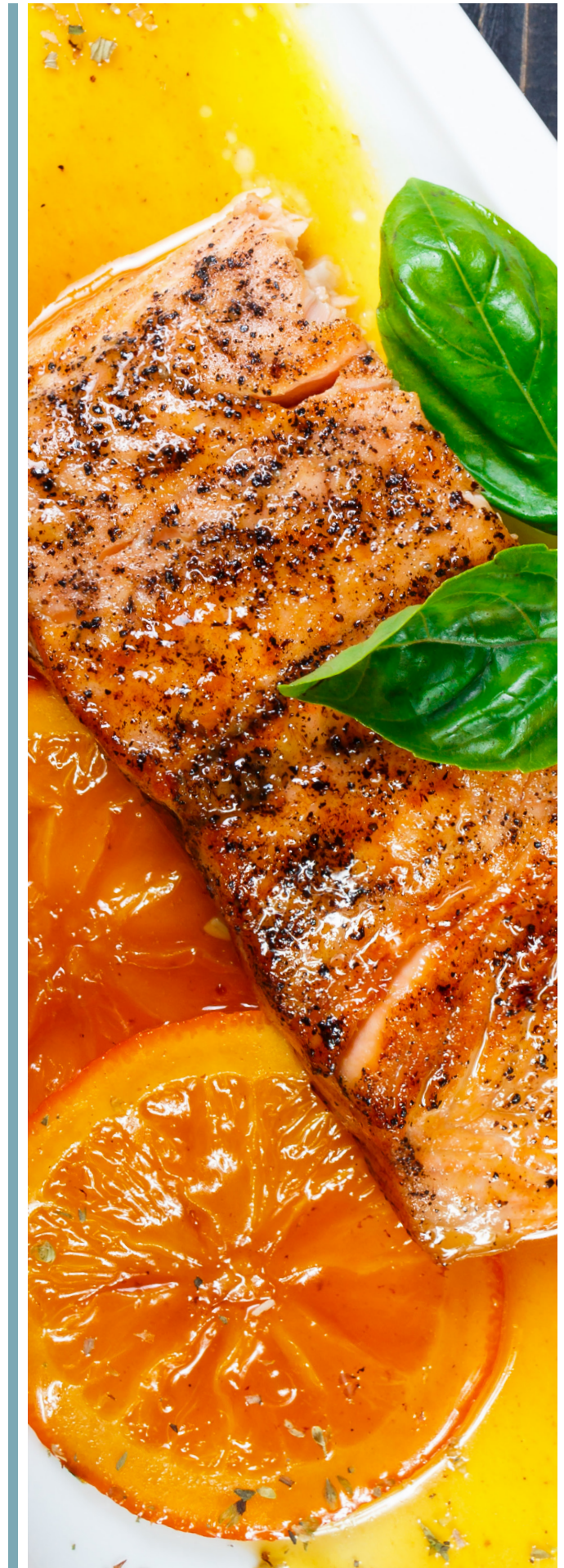
| Three Cheese Tortellini

Cheese Tortellini, Mixed Vegetable, Capers, in a Creamy Vodka Sauce

Dessert

| Chef's Choice

| Chocolate Mousse with Lady Finger



Dinner

Frenchman Bay

\$65/person

First Course

Select one

- | Beet Salad
Roasted Beets, Arugula, Feta, Maple Pecans, Lemon Dill Dressing
- | Traditional Caesar Salad
Crisp Romaine Lettuce, Grated Parmesan, Toasted Garlic Croutons, House Made Caesar Dressing
- | The Simple Salad
Tender Greens, Sweet Bell Peppers, Carrots, Cherry Tomatoes & House Made Cucumber Vinaigrette

Vegetables

Select one

- | Parmesan Roasted Broccolini
- | Zucchini & Wild Mushroom Sauté
- | Roasted Beets & Carrots
- | Garlic Roasted Asparagus

Starch

Select one

- | Garlic Smashed Potatoes
- | Rice Pilaf with Fresh Herbs
- | Roasted Tri-color Fingerling Potatoes



Entrées

Select two

- | Tuscan Chicken
Seared Chicken Breast topped with Oven Roasted Tomatoes & Baby Spinach, topped with Garlic Cream Sauce
- | Coq Au Vin Chicken
Braised Chicken Thigh with Mushroom, Onion, and Carrots in a Red Wine Reduction
- | Seafood Scampi
Shrimp and Scallop Sautéed with Garlic, Lemon, and White Wine, Tossed in Linguine
- | Seafood Stuffed Haddock
Gulf of Maine Haddock with a Buttery Toasted Crouton, Shrimp & Scallop Stuffing
- | Maine Lobster Ravioli
Ravioli stuffed with Maine Lobster topped with House Made Alfredo, sprinkled with Fresh Parsley
- | Prime Rib
Slow Roasted Prime Rib served with Au Jus
- | Pistachio Crusted Pork Loin
Roasted Pork Loin encrusted in Pistachios, Sliced, and Served with Apricot Glaze
- | Savory Roasted Vegetable Strudel
Tender Roasted Vegetables layered with Gruyere & Buttered Phyllo

Dessert

Select one

- | Wild Maine Blueberry Pie with Whipped Cream
- | Dark Chocolate Torte with Raspberry Drizzle
- | Oreo Cheesecake
- | Strawberry Chiffon Tart with a House Made Oat Crust



Dinner

BUFFET DINNERS

25 person minimum | Displayed for 60 minutes | Includes Freshly Baked Rolls, Butter, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas



Traditional BBQ \$44

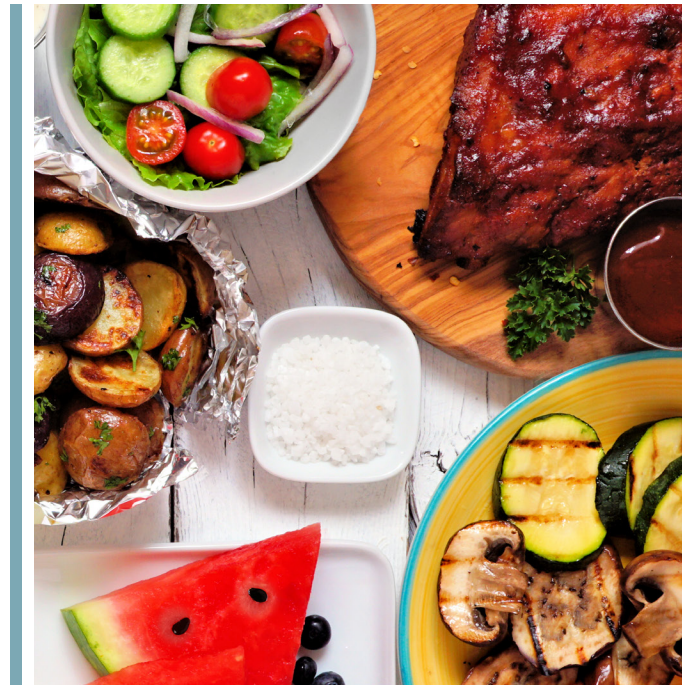
Served with Sweet Tea, Freshly Brewed Coffee & Tea | Vegetarian option available upon request

- | House Made Slow Cooked Pulled Pork
- | Herb Rubbed Grilled Chicken Breast
- | Macaroni & Cheese
- | Red Bliss Potato Salad
- | Traditional Coleslaw
- | Steamed Corn on the Cob
- | Freshly Baked Corn Bread
- | Sliced Fresh Watermelon
- | Strawberry Shortcake
House Made Biscuit, Fresh Whipped Cream

Enhancements

To accompany your dinner selection minimum requirement to match guest guarantee

- | The Simple Salad \$4/person
Tender Mixed Greens, Cucumbers, Sweet Bell Peppers, Carrots, Cherry Tomatoes, House Made Cucumber Vinaigrette
- | Baby Back Ribs \$5/person



Tour of Italy \$46

Served with Sweet Tea | Freshly Brewed Coffee & Tea

- | Caesar Salad
Crisp Romaine Lettuce, Parmesan, Garlic Croutons, House Made Caesar Dressing
- | Chicken Parmesan
Hand Breaded Chicken topped with Provolone & Mozzarella Cheese
- | Marinated & Sliced Flank Steak
- | Stuffed Zucchini
Stuffed with Seasoned Italian Vegetables, Mozzarella, and Parmesan Cheese
- | Gemelli Pasta tossed with Olive Oil
- | Fresh Tomato Marinara
- | Freshly Baked Rolls & Butter
- | Chef Choice Cannoli

Enhancements

To accompany your dinner selection, minimum requirement to match guest guarantee

- | Tiramisu \$4/person
- | Shrimp Scampi \$7/person
- | Freshly Picked Maine Lobster Alfredo \$8/person

Kids Menu \$16

Ages 12 & Under | Served with Grapes & Dessert

Select one for all Children

- | Chicken Fingers & French Fries
- | Grilled Cheese & French Fries
- | Macaroni & Cheese

Dinner

READY FOR THE BOAT

The Bar

COCKTAIL HOUR



Beer

Hosted | Cash

Domestic & Imported \$4 | \$5

Budweiser, Bud Light, Miller Lite, Corona

Craft \$8 | \$9

Maine Craft IPA, Pale Ale, Seasonal Ale, Pilsner

Wine

Hosted | Cash

House \$7 | \$8

Chardonnay
Sauvignon Blanc
Cabernet Sauvignon
Pinot Noir

Premium \$9 | \$10

Chardonnay: Vina Robles
Sauvignon Blanc: Atlantique
Pinot Grigio: Tavo
Cabernet Sauvignon: Milbrandt
Pinot Noir: Doudet-Naudin

Liquors

Mixed Drinks - One liquor

Hosted | Cash

Premium \$9 | \$10

Vodka: Tito's
Gin: Tanqueray
Bourbon: Makers Mark
Scotch: Dewar's
Rum: Bacardi
Tequila: Jose Cuervo
Whiskey: Canadian Club

Hosted | Cash

Top Shelf \$12 | \$13

Vodka: Grey Goose
Gin: Bombay Sapphire
Bourbon: Woodford
Scotch: Johnny Walker Black
Rum: Mount Gay
Tequila: Don Julio
Whiskey: Jack Daniels

A surcharge of \$100 applies to full bars for groups of 49 or fewer guests.

The Bar Harbor Buoy

\$30/person

25 Person Minimum | \$500 Off-site Catering Fee

Baked Ham and Colby Cheese Slider

Slider with Honey Baked Ham, Colby and Mozzarella Cheeses, Leaf Lettuce, Sliced Tomato, with a Lemon Dill Dressing

Mini Lobster Roll

Freshly Picked Maine Lobster, Lightly Tossed in Mayonnaise on a Butter Croissant

Blueberry Goat Cheese Crostini

Jarcuterie

Maine Cheeses, Cured Meats, Sliced Baguette & Breadstick, Fresh Grapes, Assorted Olives

Mini Whoopie Pies



Event Bookings

Food & Beverage Menus and Deadlines

- Sixty (60) Days Prior to Event Final menu selections are due.
- Thirty (30) Days Prior to Event Dietary needs must be discussed to accommodate requests. There may be an up-charge to accommodate such requests.
- Fourteen (14) Days Prior to Event Final guarantee of guest count, including entrée count if applicable.

If guest counts are not submitted, the estimated number of guests indicated in the contract will become the guarantee for billing purposes. Should attendees exceed the confirmed

counts, billing will be adjusted accordingly. Meals are not guaranteed for attendees who arrive the day of the event and were not included in the final counts.

Menu prices are subject to change without notice. All food & beverage prices are subject to sales tax, currently 8% and a taxable 20% service charge. Actual charges will reflect the final guaranteed numbers, or the actual number of guests served, whichever is greater.

Guest Minimums

A minimum guest count is required for each menu. If the final guest guarantee does not meet the minimum, the minimum number will be charged, regardless of group size. The amount of food prepared will reflect the actual group size, not the minimum required.

Example: if a menu requires 25 guests minimum, and the final guarantee is 10 people, food will be prepared for 10 people and the group will be charged for 25 people.

Food & Beverage Policies

Unconsumed food is the property of the hotel and may not be removed from the premises. Event food will not be packaged to-go, unless specifically stated on the menu.

Outside food and beverage is not permitted in any event space at the hotel; all food and beverage must be supplied and prepared by the hotel. Hotel staff may confiscate items not supplied by the hotel.

Liquor Liability & Compliance

The Atlantic Oceanside Hotel, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with Maine's State Liquor Laws. Guests may not bring their own alcohol into any event space. We reserve the right to monitor all alcohol consumption, to ask for proper identification, and to refuse the sale of alcoholic beverages at any time.



Agenda, Event Floor Plans & Room Setup

Sixty (60) Days Prior to Event An agenda to outline start and end times for meetings and meals, floor plans and/or sketches of event room layouts for meetings and any requests for audio visual equipment are due.

Affixing materials to walls, ceilings, flooring, or furnishings is prohibited. If damage occurs due to materials affixed to hotel property, the client will be billed accordingly to cover the expense of repairing damage.

All deliveries must be coordinated with the Group Sales Department a minimum of fourteen (14) days prior to the start of the event.



Audio Visual

Audio visual equipment is available to rent from the hotel, please inquire at the time of booking.

Guarantee, Deposits, And Final Payment

Event bookings require a signed contract, advance deposit, and credit card guarantee. If a signed contract or deposit is not received by the requested date, the event may be canceled without notice. If an additional deposit or final payment is not received on time, notice will be given and the credit card on file will be charged the amount due.



Atlantic Oceanside

Hotel & Event Center

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BAR HARBOR'S ONLY FOUR-SEASON HOTEL & EVENT CENTER