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BAR HARBOR INN



MEETINGS & SPECIAL EVENTS

BAR HARBOR INN

We are excited to welcome your group to our oceanfront property located in the heart of downtown Bar Harbor, Maine. Our prime location provides easy access to Acadia National Park, a range of waterfront activities, local shopping, art galleries, and a variety of dining options featuring fresh, local seafood.

Our premier oceanfront resort boasts 151 guest rooms, situated on eight acres of private land. Your guests will enjoy luxurious amenities and first-class service, including tastefully furnished guest rooms, fine dining, an outdoor infinity edge pool, hot tubs, and a luxurious spa. The prime downtown location provides your guests with easy access to all that our coastal New England village has to offer.

Acadia National Park, one of the top 10 most visited parks in the United States, is located less than 2 miles from our property. Allowing your guests to fill their free time with a hike up one of the many mountain summits, soak in the sun while visiting Sand Beach, or stroll along the Carriage Roads absorbing the history and nature within the park.

Please refer to the following pages for our standard group menus and guidelines. We are more than happy to customize any menu to meet your preferences and requirements. Additionally, we offer special pricing for groups booking during the shoulder season months of April and November.

If you have any further questions or require additional information, please do not hesitate to contact our Group Sales Department. We look forward to the opportunity of hosting your group.





LODGING

At the Bar Harbor Inn, we offer the unique opportunity to stay in any of three distinct hotel buildings. All with proximity to the main lobby, restaurants, pool, and spa. Whether you're looking for a room with a private balcony overlooking the ocean, a spacious suite, or a more budget-friendly option, our newly renovated guest rooms can accommodate all your needs. After a day of meetings or a special dinner in our Porcupine Room, your guests can retire to their own private retreat.

OCEANFRONT LODGE

These spacious guest rooms are situated just steps from the tranquil water's edge, boasting contemporary furnishings and upscale amenities. Guests may choose between king or queen beds, and marvel at the stunning ocean views from their private waterfront balconies that are situated perfectly to view the sunrise each morning.

NEWPORT BUILDING

This option is ideal for those seeking a more budget-friendly option that is still centrally located downtown and provides direct access to the water's edge. Our lodging options include first-floor rooms with a patio or second-floor rooms with a balcony, providing a view of the grounds. Distinctively designed with ample space, these rooms are perfect for a family of any size.



MAIN INN

The Main Inn guest rooms are thoughtfully designed to blend modern luxury with traditional New England Style. Each room is a masterpiece, designed to complement the historic building it occupies. Our Loft Suites are particularly noteworthy, featuring two levels and offering captivating views of Frenchman's Bay & The Porcupine Islands. These suites provide close access to the main lobby and Porcupine Room function space.

AMENITIES

- Complimentary Continental Breakfast
- In Room Refrigerator
- In Room Coffee Maker & Microwave
- In Room Safe
- Hairdryer
- Iron & Ironing Board
- Robes For Use During Your Stay
- Complimentary Wireless Internet
- Onsite Parking



MEETING SPACE

PORCUPINE ROOM

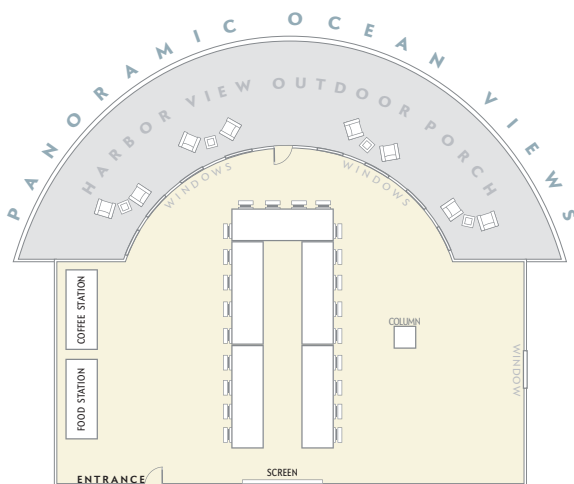
Area: 800 sq ft

Full Day Room Rental: 8am - 4pm Fee: \$550

Half Day Room Rental: 8am - 12pm | 12pm - 4pm Fee: \$350

Capacity:

U Shape	21 guests
Hollow Square	24 guests
Boardroom	20 guests
Classroom	36 guests
Banquet	48 guests



MEETING SPACE AMENITIES

- Wireless Internet
- LCD Projector & Screen
- Surge Projectors & Extension Cords
- Complimentary Water and Coffee Station
- Heat & Air Conditioning
- Blackout Drapes for Windows

BANQUET SPACE

PORCUPINE ROOM

Guest Seating: 48 maximum

Room Rental Fee: \$400

Available Rental Times: Any 4-hour duration between the hours of 9am - 9pm

With its gracefully arched panoramic windows and a spacious wraparound balcony, providing breathtaking views of Frenchman's Bay, the Porcupine Room lends itself as a uniquely historic space for an intimate dining experience. Your guests will find themselves indulging in passed hors d'oeuvres & carefully crafted cocktails while taking in the sun and sea breeze. Imagine you and your guests ending the evening on the balcony with the sunset as it falls behind the Porcupine Islands.





BREAKFAST

Served buffet style for groups of up to 40 guests

SUNRISE BREAKFAST

- Assorted Juices
- Sliced Seasonal Fruits & Berries
- Steel Cut Oats
With Assorted Toppings
- Vanilla Infused Greek Yorgurt Parfait
With Honey & Fresh Berries, Topped With Toasted Granola
- Warm Bagels
With Cream Cheese
- Assorted Bakery Basket
- Freshly Brewed Coffee, Decaffeinated Coffee & Teas
- \$28 per guest**

ACADIA BREAKFAST BUFFET

- Assorted Juices
- Sliced Seasonal Fruits & Berries
- Assorted Bakery Basket
- Vanilla Infused Greek Yorgurt Parfait
With Honey & Fresh Berries, Topped With Toasted Granola
- Scrambled Farm-Fresh Eggs with Chives
- Country-Style Breakfast Potatoes
- Hickory-Smoked Bacon & Chicken & Apple Sausage
- Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas
- \$36 per guest**

CADILLAC BRUNCH

- Assorted Juices
- Sliced Seasonal Fruits & Berries
- Vanilla Infused Greek Yorgurt Parfait
With Honey & Fresh Berries, Topped With Toasted Granola
- Baby Farmers Greens
With Lemon-Shallot Vinaigrette, Prosciutto, Ripe Melon & Arugula With Cracked Pepper
- Smoked Salmon
With Sliced Tomato, Shaved Onion, Capers, Bagels & Cream Cheese
- Applewood Smoked Bacon & Chicken &-Apple Sausage
- Country-style Breakfast Potatoes
- Assorted Bakery Basket
- Choice of One:* Scrambled Farm-Fresh Eggs With Chives OR Braised Short Rib Hash With Fried Eggs and Lemon Hollandaise
- Choice of One:* Belgian Waffles with Assorted Toppings OR Pancakes with Assorted Toppings
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
- \$62 per guest**

BREAKFAST ENHANCEMENTS

- Pancakes **\$6/person**
With Choice Of Blueberries, Strawberries, Or Plain Served With Local Maple Syrup
- Waffles **\$7/person**
With Choice Of Blueberries, Strawberries, Or Plain Served With Local Maple Syrup
- Croissant French Toast **\$8/person**
With Blueberry-Almond Crumble, Served With Local Maple Syrup
- Smoked Salmon **\$15/person**
With Assorted Bagels & Traditional Accompaniments
- Chef Seasonal Quiche **\$10/person**
Topped With Petite Greens

ACTION STATION

- Attendant fee of \$75 for 1 hour*
- Omelets Made to Order **\$18/person**
Farm-Fresh Eggs, Egg Whites Or Eggbeaters With Your Choice Of The Following: Cheddar Cheese, Swiss Cheese, Bacon, Ham, Onion, Mushroom, Asparagus, Spinach, Peppers, Tomato

BREAKS

Set-up and displayed for 30 minutes during a meeting

BUILD A BREAK

- Individual Seasonal Fruit Skewers \$10/person
- Assorted Fresh Baked Cookies \$48/person
- Chocolate Dipped Strawberries \$3/each
- Sea Salt Caramel Glazed Chocolate Brownies \$48/dozen
- Butterscotch Blondies \$48/dozen
- Assorted Pastries \$48/dozen
- Chips & Salsa \$10/person
- Assorted Bags of Fox Family Potato Chips \$6/bag
- House-Made Trail Mix \$10/person
- Assorted Granola & Power Bars \$5/each
- Assorted Whole Fruit \$36/dozen

BEVERAGES

- Soft Drinks \$3/each
- Saratoga Water \$3/each
- Iced Tea \$30/gallon
- Lemonade \$30/gallon





LUNCH

Served buffet style for groups of up to 40 guests

DOWN EAST DELI COUNTER

Selection of Meats

Shaved Honey Baked Ham, Sliced Roast Beef, Honey Baked Turkey

Selection of Cheeses

Aged Cheddar, Baby Swiss, American

Selection of Breads

House-Made Baguette, Sourdough, Multigrain Wheat

Accompaniments:

Baby Lettuce / Tomatoes / Shaved Red Onion / Pickles

Basil Pesto / Horseradish Aioli / Herb Mayonnaise / Dijon Mustard

New England Potato Salad

Classic Caesar Salad

Fox Family Potato Chips

Blueberry Crumble

Assorted Cookies

Add-ons:

Maine Lobster Roll **\$10/person**

Lemon Aioli, Butter Lettuce, Brioche

\$48 per guest

GRAINS & GREENS

Selection of Warm Grains

Toasted Farro, Herb Quinoa, Wild Rice

Selection of Greens

Artisanal Baby Lettuce Blend, Baby Romaine, Baby Spinach

Proteins

Herb Grilled Chicken, Chilled Jumbo Shrimp Carved Roasted Bean, Tenderloin

Dressings

Classic Caesar, Honey-Orange Vinaigrette, Classic Buttermilk Ranch

Accompaniments:

Heirloom Baby Tomatoes

English Cucumbers

Charred Broccolini

Roasted Baby Carrots

Crispy Smoked Bacon

Shaved Parmesan

Shredded Aged Cheddar

Focaccia Croutons

Desserts:

Blueberry Panna Cotta

With Almond Crumble

Dark Chocolate Dipped Strawberries

\$48 per guest



LUNCH

Served buffet style for groups of up to 40 guests

BAR HARBOR BENTO

Choice of One:

Heart of Romaine Classic Caesar Salad

Brioche Croutons, Shaved Parmesan

Cucumber and Baby Lettuce Bouquet

Goat Cheese, Pomegranate Vinaigrette, Crispy Shallots

Baby Spinach Salad

Candied Walnuts, Goat Cheese, Sherry Shallot Vinaigrette

Vegetable Crudite

With Hummus & Toasted Pita Bread

Choice of Three Wraps (All served in Flour Tortilla):

Shaved Slow Roasted Beef

Baby Arugula, Caramelized Onions, Tomatoes, Horseradish Mayo

Honey Baked Ham

Butter Lettuce, Aged Cheddar, Tomatoes, Dijon Aioli

Chicken Caesar

Parmesan, Citrus-Garlic Dressing

Grilled Portobello Mushrooms

Buffalo Mozzarella, Tomatoes, Pesto Aioli, Farmers Greens

Accompaniments:

Fox Family Chips

Mini Chocolate Brownie

With Sea Salt Caramel

\$48 per guest

BAR HARBOR FLATBREADS

Classic Caesar Salad

Caramelized Garlic Dressing, Focaccia Croutons, Shaved Parmesan

Acadian Harvest Greens

Blueberries, Toasted Almonds, Goat Cheese, Red Wine Vinaigrette

Flatbreads:

Classic Margherita

Roasted Tomatoes, Mozzarella, Fresh Basil

Pepperoni

Herb Marinara And Mozzarella

Shaved Prosciutto

Caramelized Onions, Parmesan, Baby Arugula, Balsamic Drizzle

Desserts:

Classic Whoopie Pies

Maine Blueberry Pies

\$48 per guest



STATIONARY HORS D'OEUVRES

Displayed during cocktail hour (25 person minimum)

SEAFOOD DISPLAY

Cracked Maine Lobster **\$9/piece (GF/DF)**
On Ice With Cocktail & Rémolade Sauces

Seasonal Oysters on the Half Shell **\$8.75/piece (GF/DF)**
Served With Two Flavored Vinegars & Blueberry Mignonette

Colossal Shrimp **\$9.25/piece (GF/DF)**
With Spicy Cocktail Sauce

Chilled Local Clams **\$8/piece (GF/DF)**
With Rémolade & Cocktail Sauces

FLATBREAD STATION

Classic Margherita
Roasted Tomatoes, Mozzarella, Fresh Basil

Pepperoni
Herb Marinara And Mozzarella

Shaved Prosciutto
Caramelized Onions, Parmesan, Baby Arugula, Balsamic Drizzle

\$20/person

GRILLED VEGETABLE DISPLAY

Grilled Marinated Baby Vegetables, Hummus, Citrus Cured Olive Tapenade, Grilled Pita, Flatbread Crisps, Crostini

\$20/person (DF)

SLICED CHARCUTERIE DISPLAY

Genoa Salami, Soppressata, Capocollo, Chef's Choice Cheeses, Marinated Olives, Mustards, Baguettes

\$30/person (DF)

ARTISAN CHEESE DISPLAY

Assorted Chef's Selection of Artisanal Cheeses, Spiced Blueberry Jam, Grapes, Bread Crisps

\$26/person



PASSED HORS D'OEUVRES

Butler passed during cocktail hour (25 piece minimum)

HOT SELECTIONS

- Jumbo Lump Crab Cake **\$8.50/piece**
Spicy Remoulade
- Lobster Bisque Shooter **\$7.50/piece**
Crème Fraiche
- Beef Wellington **\$8/piece**
Mushroom Duxelle
- Roasted Lamb Chop **\$8.50/piece (DF/GF)**
Chimichurri
- Vegetable Spring Roll **\$7/piece (DF/GF/V)**
Toasted Curry, Sweet Chili Sauce
- Wild Mushroom Arancini **\$7/piece**
Parmesan, Truffle Aioli
- Vegetable Pot Sticker **\$7/piece (DF/GF/V)**
Sweet & Sour Sauce
- Duck Confit **\$8.50/piece**
Maine Blueberry Compote, Herb Goat Cheese Filo
- Crispy Applewood Smoked Bacon Wrapped Scallops **\$8.25/piece**
Dijon Drizzle
- Vegan Herb Falafel **\$7/piece (V)**
Cucumber-Mint Drizzle
- Vegan Spiced Cauliflower **\$7.50/piece (V)**
Black Bean Taco, With Pickled Red Onion

COLD SELECTIONS

- Lobster Tacos **\$9/piece (GF)**
Sweet Chili & Avocado
- Roasted Beef Tenderloin Crostini **\$8.50/piece**
Horseradish Cream
- Prosciutto di Parma **\$7.75/piece (DF/GF)**
Seasonal Melon, Basil
- Tomato Bruschetta **\$7/piece**
Balsamic, Basil
- Skewered Sopressata **\$8.50/piece**
Provolone, Roasted Pepper, Cured Olives
- Compressed Watermelon **\$7.50/piece (GF)**
Arugula Pesto, Feta
- Crab & Corn Hushpuppy Pops **\$8.25/piece (GF)**
- Brie, Macerated Maine Blueberries, Brioche Crisp **\$7/piece**
- Skewered Tomato, Basil, Mozzarella **\$7/piece (GF)**
Balsamic Reduction
- Vegan Tostones with Avocado **\$7.50/piece (V)**
Shaved Sweet Onion, Micro Cilantro



PLATED ENTRÉE SELECTIONS

Includes warm homemade bread & butter, Bar Harbor Inn blend coffee & decaf coffee

STARTER

Choice of One:

Mushroom Soup (GF)

Porcini Cream, Micro Chives

New England Clam Chowder

Herb Cracker

Potato Leek Soup

Smoked Onions, Sourdough Crostini, Leek Oil

Farmer's Field Mesclun Greens (DF)

*Spicy Micro Herbs, Brioche Croutons,
Lemon Honey Vinaigrette*

Spinach Salad (GF)

*Blue Cheese, Olive Crouton, Basil Vinaigrette,
Crisp Pancetta*

Romaine Wedge (GF)

*Cherry Tomatoes, Pickled Red Onions,
Applewood Smoked Bacon,
Blue Cheese Crumbles, Ranch Dressing*

ENTRÉE

Choice of Two:

Red Wine Braised Beef Short Rib \$70 (GF)

*Yukon Gold Potato Puree, Broccolini, Cabernet
Sauce*

Grilled Petite Filet of Beef \$70 (GF/DF)

*Potato Gratin, Confit Of Baby Carrots, Basil Truffle
Pesto*

Grilled Atlantic Salmon \$66 (GF)

*Potato-Beet Mousseline, Grilled Asparagus,
Lemon Basil Butter Sauce*

Herbed Georges Bank Cod \$66 (GF)

*Confit Of Fingerling Potatoes, Charred Broccolini,
Soy Butter Sauce*

Duck Fat Confit Chicken Breast \$62 (GF)

*Brown Butter Gnocchi, Wilted Baby Spinach,
Roasted Mushrooms, Porcini Cream*

Roasted Mushroom Risotto \$58 (GF/V)

Truffle, Arugula And Fennel Salad

Crispy Ancient Grain Strudel \$56 (V)

*Caramelized Carrot Puree, Grilled Asparagus,
Herb Oil*

*Add a Tail: Maine Lobster Tail With Drawn
Butter \$15*

DESSERT

Choice of One:

Flourless Chocolate Torte

Sea Salt Caramel Sauce, Toasted Coconut

Lemon Tart

Toasted Meringue

Seasonal Fruit Cobbler

Vanilla Bean Gelato

Orange Panna Cotta

Crispy Gaufrette Cookie

Strawberry Pistachio Torte

Champagne Macerated Strawberries

Maine Blueberry Pie

Chantilly Cream

TRADITIONAL BAR HARBOR INN LOBSTER BAKE

\$72 per guest

Freshly Baked Bread With Butter

Homemade New England Clam Chowder

Mixed Mesclun Greens

Fresh Vegetable Garnish, House Herb Vinaigrette

Choice of:

Steamed 1.25lb Whole Maine Lobster,
Maine Steamer Clams & Eastern Mussels
With Drawn Butter

Char-grilled New York Sirloin Steak

Sun-dried Tomato & Wild Mushroom Ravioli
With Tomato Basil Cream

Accompanied By:

Fresh Corn on the Cob

Roasted Potatoes

Wild Maine Blueberry Pie
With Whipped Cream

Bar Harbor Inn Blend Coffee, Decaffeinated
Coffee & Selection of Herbal Teas





CHILDREN'S MENU

Available for ages 10 & younger \$22 per child. Select one item for all children attending your event.

Oven Roasted Chicken Tenders

With Barbeque and Ketchup Dipping Sauces, Fresh Vegetables & French Fries

Pasta (V)

With Basil Marinara or Butter & Parmesan

Flatbread Pizza (V)

With Basil Marinara Sauce and Fresh Mozzarella

Bar Harbor Inn Pub Style Burger

Served on a Freshly Baked Kaiser Roll with Fresh Vegetables & French Fries

Cheeseburger [OR](#) Veggie Burger options available



BAR SELECTIONS

Hourly Package Hosted Bar Pricing

Based on per person, per hour pricing. Must count all guests for first hour, minors are excluded from any additional hour. Includes Soft Drinks & Juice

Premium Bar Offerings

First Hour \$24 per guest
Each Additional Hour \$12 per guest

Top Shelf Bar Offerings

First Hour \$28 per guest
Each Additional Hour \$14 per guest

Consumption Based Hosted Bar Pricing

Based on beverages that are consumed during duration of event. Final count will be tallied and added to the bill at conclusion of event.

PREMIUM BAR OFFERINGS

Liquors \$12

Vodka: Titos
Gin: Beefeater
Rum: Captain Morgan
Whiskey: Jack Daniels
Scotch: Dewars
Bourbon: Jim Beam
Tequila: Jose Cuervo Silver

Wines by the Glass \$12

Chardonnay: J Lohr
Sauvignon Blanc: Whitehaven
Pinot Grigio: Montasolo
Pinot Noir: Mirassou
Merlot: Clos Du Bois
Rosé: Fleur de Mer

TOP SHELF BAR OFFERINGS

Liquors \$14

Vodka: Grey Goose
Gin: Tanqueray
Rum: Mt. Gay
Whiskey: Crown Royal
Scotch: Johnny Walker Black
Bourbon: Woodford
Tequila: Casamigos

Wines by the Glass \$14

Chardonnay: Sonoma Cutrer
Sauvignon Blanc: Honig
Cabernet Sauvignon: William Hill
Pinot Noir: King Estate "Inscription"
Merlot: St. Francis

Beer Selections (Choose 4)

Domestic & Imported Beer \$6

Bud Light
Coors Light
Corona
High Noon

Craft Beer \$7

Seasonal Local Craft Beer
Bar Harbor Real Ale
Bar Harbor Blueberry Ale
Downeast Cider
Allagash White

Additional Beverage Options

Champagne Toast

House Champagne \$32 per bottle
House Prosecco \$44 per bottle

Beverages

Assorted Soft Drinks \$3

Non-Alcoholic Punch \$65
per 2 Gallon Punch Bowl

Wine & Spirits

A full wine list from our Reading Room Restaurant is available for selection.

Specialty liquors, wines and beer not listed on our menus may be available through our selected distributors. Contact the Group Sales Department for information on special requests.

Cash Bar Pricing

- Cash Bar pricing will include sales tax and service charge of 20%.
- Cash Bar set up fee is \$75
- Cash bars will require (1) bartender for every 100 guests.
- Bartender fee of \$200 per bartender applies to all bars up to 4 hours

The Bar Harbor Inn as a licensee is the only authority licensed to sell and/or serve liquor for consumption on the premises.

Therefore, no alcohol can be brought into the event spaces on property from an outside party. The Bar Harbor Inn reserves the right to discontinue any and all service in the event of disregard for the law on the part of the event sponsor or guests in attendance.

POLICIES

Deposits and Payments

To confirm an event, we require the return of a signed contract with a non-refundable deposit in the amount of the event room rental fee. This deposit will be applied to the balance of your final bill. We accept checks and credit cards for advance deposits.

Final payment for an event, including tax and gratuity, is due at the conclusion of the event. Checks and credit cards are accepted for final payments.

Function Room Set Up and Decorations

Room setup requirements, to include table placements and equipment needs, should be finalized with the group sales office 30 days prior to the event.

All shipping and deliveries of materials must be coordinated with the group sales department (7) days prior to event.

The Bar Harbor Inn does not allow affixing of materials to walls, ceilings, floors and furnishings unless approval is provided by the coordinator in advance. In the event that this is done without authorization, any damages will be assessed and charged accordingly.

Food & Beverage

All food and beverage must be purchased from the Bar Harbor Inn. Removal of food and beverage from the event room is not permitted nor can the hotel allow food and beverage from other sources to be provided and/or served in our function rooms.

All food and beverage is subject to a 20 percent service charge and applicable state sales tax.

All food and beverage prices are subject to change without notice.

Entrée choices are to be submitted to the group sales office at least 30 days in advance in order to guarantee menu selections.

Any special dietary needs should be discussed with the group sales department at least 30 days in advance in order to accommodate requests.

A final guest entrée count is required (14) days prior to the function. This final number shall constitute the minimum number for which you agree to pay with no further reductions. Should a count not be submitted, the expected number of guests listed on the contract will prevail as a guarantee.

All charges will be based upon the final guarantee, or the actual number of guests served, whichever is greater.

Liquor Liability and Compliance

The Bar Harbor Inn, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with Maine's state liquor laws.

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.

Outside alcohol cannot be brought into the Porcupine Room nor can it leave the room.

Guest Rooms

If you require overnight accommodations for your guests, please inquire about room availability at the time your event is booked.

Individual Reservation Block

A block of up to 20 rooms (based on availability) may be set up for your guests and held until 60 days prior to the event. Weekends require a 2 night minimum stay. Most holiday weekends require a 3 night minimum stay.

In order to confirm individual reservations, guests are required to pay a deposit equal to one night's lodging at the time of booking.

Should a guest need to cancel their reservation, they should call the Inn at least ten days prior to their confirmed arrival date in order to receive a refund of the deposit, less a \$35 administrative fee. The deposit is non-refundable with 9 or fewer days' notice of cancellation.

Cancellation insurance for guest room reservations is available for a nominal fee.

Early departures and delayed arrivals are subject to 50 percent forfeit if either the arrival date is later or departure date is earlier than confirmed. Check in time is 3:00pm and check out time is 11:00am.

Room List Block

A block of guest rooms (based on availability) may be set up for your guests and held until 60 days prior to the event. Weekends require a 2 night minimum stay. Most holiday weekends require a 3 night minimum stay.

In order to confirm a group block, you are required to pay a deposit equal to one night's lodging within 14 days of receipt of the contract date.

The group must submit a rooming list 30 days prior to the scheduled arrival date to guarantee the number of rooms needed. At that time, the Bar Harbor Inn will release all unused rooms from the block. Additional room requirements after that time are subject to hotel availability.

Written notice of cancellation of the entire room block must be received at least 60 days prior to the scheduled arrival date in order for the group to be entitled to a refund of deposit, less a \$35 administrative fee per room. Deposits will be forfeited for cancellations made with 90 or fewer days prior to arrival. Any individual room cancellations, received after the 30-day deadline, are subject to a fee equal to one night's lodging. Early departures and delayed arrivals are subject to a 50 percent forfeit of one night's lodging.



For more information,
contact our Group Sales Department:
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