



BANQUET MENU



Sunday River®

These amenities can be in guest rooms upon arrival.

Cookies and Milk

1 dozen Chocolate Chip Cookies and a carafe of ice-cold Milk

Maine Cheese & Seasonal Fruit

Pineland Farms of Maine Cheeses, fresh Fruit and Crackers

Beer & Nuts

4 ice-cold *Budweiser* Beers with 2 Sunday River pint glasses and salted Nuts

Maine Craft Beer and Nuts

4 craft brews from *Maine's Shipyard Brewery* with 2 Sunday River pint glasses & salted Nuts

Gourmet Nuts & Dried Fruit

Pistachios, mixed dried Fruit & deluxe mixed Nuts

The Mahoosuc Basket

Buttermilk Pancake mix, *Maine* Maple Syrup and a wire whisk

T-Shirt to Go

Send your guests home with a Sunday River logo t-shirt and baseball hat. Please provide shirt sizes.

Wine and Cheese

Local *Maine* Cheeses, Crackers, Seasonal Fruit and California Merlot. *Available with premium wine selection. Please ask us about our seasonal wine selections.

Winter Essentials

Sunday River winter hat, lip balm, sun block, hand warmers, hot chocolate & a Sunday River mug

Sparkling Wine and Chocolates

Sparkling Wine, Sunday River glass flutes, and Chocolate-Covered Strawberries.

*French Champagne available for additional cost.

The Peak Basket for Two

Mineral Water, premium Chocolates, Biscotti, deluxe mixed Nuts, dried Fruits and gourmet Candies

The Maine Picnic Basket

Filled with a great variety of local *Maine* foods: sliced Pepperoni, Crackers, Sodas, local Jam, Maple Candies, seasonal Fruit, local Honey

The Golfer

Sunday River golf ball, divot repair tool, tees, Advil, sunscreen, 2 *Shipyard* Brews, cigar



in-room amenities

Continental Breakfasts

Minimum of 15 guests.

All served with chilled Orange & Cranberry Juice, and freshly brewed Coffee.



Daybreak

Freshly baked Pastries and Muffins with sweet Butter and Fruit Preserves

First Tracks

Warm Oatmeal, freshly baked Pastries and Muffins, a Toast station with sweet Butter and Fruit Preserves, seasonal Fresh Fruit, Cereals and Granola with ice-cold Milk

Healthy Start

Seasonal fresh Fruit, fat-free Vanilla Yogurt, Crunchy Granola, local Honey and seasonal Berries, warm Oatmeal

The New Yorker

Bagels, Lox, a variety of flavored Cream Cheese, sliced Red Onion, Tomatoes, diced boiled Egg and Capers

Hot Breakfast Buffets

Minimum of 20 guests. All served with freshly brewed Coffee.

Farm House Breakfast

- chilled Orange and Cranberry Juice
- freshly baked Breakfast Favorites with sweet Butter and Fruit Preserves
- country fresh Scrambled Eggs
- Breakfast Potatoes
- country Cinnamon French Toast or Pancakes served with warm Maine Maple Syrup
- choice of country Breakfast Links or Honey-smoked Bacon

breakfast

Hot Breakfast Buffets

Minimum of 20 guests. All served with freshly brewed Coffee.



New England Country Breakfast

- chilled Orange and Cranberry Juice
- seasonal fresh Fruit
- freshly baked Breakfast Favorites with sweet Butter and Fruit Preserves
- assorted Bagels and Cream Cheese
- assorted Cereals and ice-cold Milk
- country fresh Scrambled Eggs with Cheddar Cheese & Chives
- Breakfast Potatoes
- choice of Pancakes or French Toast with warm Maine Maple Syrup
- country Breakfast Links
- Honey-smoked Bacon

The Sunday River Brunch

- chilled Orange and Cranberry Juice
- freshly baked Breakfast Favorites with sweet Butter and Fruit Preserves
- Norwegian Smoked Salmon with Bagels, Capers, sliced Onions, sliced Tomatoes and Cream Cheese
- sliced seasonal Fresh Fruit and Berries
- chilled individual Yogurts
- country fresh Scrambled Eggs
- Breakfast Potatoes
- deep dish Breakfast Casserole with layers of Garden Vegetables and a soft Cheese center
- choice of country Cinnamon French Toast or Pancakes with Maine Maple Syrup
- Maple-glazed Ham and Honey-smoked Bacon

breakfast

Breakfast Enhancers

Minimum of 20 guests. For events with a planned breakfast or brunch, the following stations may be added at an additional cost to enhance your breakfast selection.



Breakfast Burritos

Flour Tortilla filled with Scrambled Eggs, Cheddar Cheese, Sausage, Tomatoes, Green Onions and Salsa

Ham, Egg and Cheese Croissants

Chef-Attended Omelet Station

Country fresh Eggs, Bell Peppers, Scallions, Tomatoes, Onions, Mushrooms, Diced Ham, Bacon and grated Cheddar Cheese

Smoked Salmon

New York Style Bagels with Smoked Salmon, sliced Onion, sliced Tomato, diced boiled Egg, Capers and Cream Cheese

Freshly Baked Pastries

Smoked Bacon or Link Sausage

Fresh Sliced Fruit Display

Individual Fruit Yogurt

Doughnuts

Hot Oatmeal

Whole Fresh Fruit

breakfast



Sunday River has its very own Sugaring House and our syrup can be purchased at Sunday River Sports.

The All-Day Coffee Package

Freshly brewed regular and decaffeinated Coffee, and a selection of hot Teas will be served all day. Canned Sodas and bottled Water will be added in the afternoon.

The Half-Day Coffee Package

Freshly brewed regular and decaffeinated Coffee, and a selection of hot Teas will be served in the morning. Canned Sodas and bottled Water will be included at break time.

Red Bull Energy Break

Nature Valley Granola Bars and whole Fruit with regular and sugar-free *Red Bull*

Chocolate Attack

Chocolate Fudge Brownies, Chocolate Chip Cookies, Chocolate-dipped Strawberries, assortment of Candy Bars, assorted canned Sodas and bottled Waters

Cookie Time

Freshly baked Cookies and Brownies, carafes of ice-cold Milk (Whole, Low-Fat, and Chocolate), freshly brewed regular and decaffeinated Coffee, and assorted hot Teas

Doughnut Break

Display of assorted fresh Doughnuts, carafes of ice-cold Milk (Whole, Low-Fat, and Chocolate), freshly brewed regular and decaffeinated Coffee, and assorted hot Teas

Ice Cream Break

Assorted Ice Cream bars & Ice Cream sandwiches

The Healthful Break

Fresh seasonal Fruit Kabobs, homemade Oatmeal Cookies, Fruit Yogurt, Granola and Health Bars, assorted bottled Juices and bottled Waters

Happy Hour Break

Crudit  with Herb Dip, Cheese with Nuts & dried Fruit, spicy Bar Mix, assorted Nuts, assorted canned Sodas and bottled Waters

Fiesta Break

Corn Tortilla Chips with hot Chili Con Queso, Salsa, Guacamole, assorted canned Sodas and bottled Water



refreshment breaks

A la Carte Refreshments



- **Freshly brewed Coffee and hot Teas**
**Coffee is available in Regular and Decaffeinated*
- **Chilled Orange, Grapefruit or Cranberry Juice**
- **Lemonade, Iced Tea or Fruit Punch**
- **Assorted 12oz canned Sodas**
- **20oz bottled Water**
- **Sparkling Water**
- **Whole Milk, low-fat Milk, or Chocolate Milk**
- **Red Bull** (sugar-free available upon request)

- **Granola and Candy Bars**
- **White Cheddar Popcorn**
- **Whole Fresh Fruit**
- **Individual Fruit Yogurt**
- **Selection of Whole Fruit**
- **Seasonal Sliced Fruit display**
- **Seasonal Fruit Salad bowls**
- **Chips and Salsa**
- **Deluxe Mixed Nuts**
- **Pretzels and Snack Mix**
- **Hot Pretzels**

- **Double-Fudge Brownies**
- **Freshly Baked Cookies**
- **Dessert Bars**
- **Freshly Baked Doughnuts**
- **Bagels and Cream Cheese**
- **Freshly Baked Scones**
- **Assorted Pastries**
- **Chocolate-dipped Strawberries**
- **Fresh Fruit Tart**
- **Chocolate Petit Fours**
- **Maine-made Whoopie Pies**

refreshment breaks



*The Sunday River Golf Course has been named
"#1 Course in Maine" by Golfweek.*

Lunch Buffets

Minimum of 20 guests. Available 11:00am – 1:30pm.

All served with freshly brewed Coffee.



SOUP & SANDWICH BUFFET

Choice of 2 hot, fresh Soups:

- New England Clam Chowder
- Old World Minestrone
- Old Fashioned Chicken Noodle
- Tomato Basil Bisque
- Italian Wedding

Choice of 2 Salads:

- seasonal Greens with gourmet House Dressings
- Spinach Salad with Bacon & chopped Eggs
- Pasta Salad with Vinaigrette Dressing
- homemade Potato Salad
- seasonal fresh Fruit

Choice of 2 Sandwiches, served on your choice of ciabatta, bulky roll or whole wheat wrap

- Roast Beef with Cheddar Cheese
- Honey-glazed Ham with Swiss Cheese
- smoked Turkey with Swiss Cheese
- Chicken Salad
- Vegetarian Wrap

Chef's Dessert

lunch

Lunch Buffets



DELI BUFFET

Choice of 1 Hot, Fresh Soup:

- New England Clam Chowder
- Old World Minestrone
- Old Fashioned Chicken Noodle
- Tomato Basil Bisque
- Italian Wedding

Salads

- seasonal Greens with gourmet House Dressings
- homemade Potato Salad
- Chef's Pasta Salad
-

Deli Fixings

- smoked Turkey, Roast Beef, Maple-cured Ham, and grilled Chicken Breast
- Cheddar, American and Swiss Cheeses
- Lettuce, Tomato, Onion, Dill Pickles
- Mayonnaise & Stone Ground Mustard
- Artisan Bread Basket

Fresh Sliced Fruit Platter

Chef's Dessert

CHEF'S SALAD BUFFET

- today's fresh Soup
- seasonal Greens with gourmet House Dressings
- julienne Turkey, Ham and Roast Beef
- hard-boiled Eggs and seasoned Croutons
- shredded Cheddar and Monterey Jack Cheese
- chopped Tomatoes, Red Onion, marinated Mushrooms and Artichoke Hearts
- sliced fresh Cucumber, Bleu Cheese crumbles and diced Bacon
- Artisan Bread Basket
- Dessert Bars

lunch

Lunch Buffets



ITALIAN KITCHEN BUFFET

- Old World Minestrone OR Italian Wedding Soup
- Caesar Salad with Parmesan Cheese and Croutons
- Choice of 2 pastas: Penne, Shells, Tortellini or Fettuccini
- Choice of 2 sauces: Bolognese, Red Wine Marinara, Alfredo or Pesto
- Choice of 2 toppings: Meatballs, Italian Sausage, grilled Chicken, roasted Vegetables
- baked vegetarian Lasagna
- fresh Garlic Bread
- Cannoli and Biscotti

PICNIC BASKET

- Granny Smith Apple Cole Slaw
- fresh Fruit Salad
- crispy, seasoned Southern Fried Chicken
- slow-roasted St. Louis-style Ribs
- country-style Baked Beans
- Corn on the Cob with melted Butter
- homemade Cornbread and Maple Butter
- Cookies and Double-Fudge Brownies

THE FIESTA FAJITA BAR

- Romaine Salad with fried Tortilla strips, Banana Peppers, shredded Cheddar Jack Cheese, roasted Corn & Ranchero Dressing
- marinated, tender white-meat Chicken
- sautéed and seasoned Onions and Bell Peppers
- warmed Flour Tortillas
- Spanish Rice and Refried Beans
- shredded Lettuce, Jalapeno Peppers, Sour Cream
- Guacamole, Salsa, shredded Monterey Jack and Cheddar Cheeses
- warm Churros with Cinnamon and powdered Sugar
- Add marinated Flank Steak for Fajitas for an additional charge

lunch

Lunch Buffets



CROWN CLUB GRILL PLATTER (*maximum of 20 people*)

- classic Spinach Salad
- Couscous Salad with Roasted Red Pepper
- roasted Vegetable Platter drizzled with aged Balsamic Vinegar
- Artisan Bread Basket
- gourmet Dessert Display

Entrées served chilled:

- Beef Tenderloin au Poivre
- oven-roasted Rosemary Chicken Breast
- Sesame Salmon Fillets with Horseradish Cream and Lemon-Caper Dill Sauce

ALL AMERICAN BUFFET

- seasonal Greens with gourmet House Dressings
- fresh seasonal Fruit Salad with wild Berries
- homemade Potato Salad
- Corn on the Cob with melted Butter
- *Maine* Maple Baked Beans with Bacon
- Angus Beef Hamburgers and jumbo Hot Dogs
- grilled Chicken Breast with Smoky Barbeque Sauce
- appropriate Garnishes and Condiments
- assorted Rolls & Butter
- Cookies and Double-Fudge Brownies

CHEF-ATTENDED MAINE LOBSTER ROLL STATION

Succulent *Maine* Lobster Salad served in a toasted *New England* roll with shaved Iceberg Lettuce

lunch

Lunch Buffets



BACKYARD BARBEQUE

- chopped Romaine Salad with fried Tortilla Strips, Banana Peppers, shredded Cheddar Jack Cheese, roasted Corn and Ranchero Dressing
- home-style Potato Salad
- country Cole Slaw
- Corn on the Cob with melted Butter
- *Maine* Maple Baked Beans with Bacon
- Artisan Bread Basket with homemade Cornbread
- warm Fruit Cobbler

AND your choice of 1 to 4 Entrées:

- southern Pulled Pork
- smoked Chicken Quarters
- tender Barbequed Beef Brisket
- BBQ Pork Ribs

V.I.P. LUNCH

- Clam Chowder
- *Maine* Potato Salad
- Caesar Salad with grilled Shrimp Skewer
- Asian Noodle Salad with grilled Yakitori Chicken
- *Maine* Lobster Salad roll
- roasted Tenderloin on French Baguette with Whole-Grain Mustard & Horseradish spread
- Raspberry Chocolate Mousse

lunch

Boxed Lunches

Minimum of 10 guests.

All Box Lunches include Potato Chips, whole Fresh Fruit, Cookie or Brownie, appropriate condiments and utensils, assorted canned Sodas or bottled Water.



GRILLED CHICKEN WRAP

grilled Chicken with Havarti, Honey-Mustard Dressing

ROASTED VEGETABLE WRAP

roasted Peppers, Eggplant and Onions with fresh Mozzarella, Lettuce, Tomato and Pesto spread

DELI SANDWICH

smoked Turkey Breast, rare Roast Beef or sliced Black Forest Ham with choice of Cheddar or Swiss Cheese, served on Multigrain Bread

lunch



On December 20, 2008, Sunday River opened the first Chondola in the northeast U.S. – carrying six-person chairs and eight-person gondola cars on one high-speed lift.

Plated Luncheons

Minimum of 10 guests. Priced per guest.

All Plated Luncheons include Soup or Salad, warm Rolls with Butter,
Dessert and freshly brewed Coffee.



CAESAR SALAD

- hearts of Romaine, classic Caesar Dressing, shaved Parmesan and Garlic Croutons
- served with Soup du Jour
- add grilled Chicken Breast or grilled Salmon (additional charge)

COBB SALAD

- seasonal Greens with Turkey, honey-cured Bacon, Bleu Cheese, hard-boiled Eggs, Tomatoes, Avocado and Ranch Dressing
- served with Soup du Jour

PENNE PASTA

- served with jumbo Gulf Shrimp, Scallops, sundried Tomato Pesto with chef's Primavera Vegetables, tossed with fresh Garlic and extra-virgin Olive Oil
- served with Soup du Jour or House Salad

DELI SANDWICH

- Turkey, Ham, or Roast Beef Sandwich served with fresh Lettuce, Tomato and Cheddar Cheese on Multigrain Bread
- homemade Potato Salad
- served with Soup du Jour or House Salad

Lunch

The following stations may be added to enhance your event.



IMPORTED AND DOMESTIC CHEESE DISPLAY *(with fresh seasonal Fruits and Crackers)*

Regular	Serves 25 guests
Medium	Serves 50 guests
Large	Serves 100 guests

FRESH VEGETABLE CRUDITÉ *(fresh seasonal Vegetables with an array of Dips)*

Regular	Serves 25 guests
Medium	Serves 50 guests
Large	Serves 100 guests

ANTIPASTO DISPLAY *(serves 50 guests)*

Grilled marinated Vegetables with Kalamata Olives, marinated Artichoke Hearts, Genoa Salami, Pepperoni, Cherry Peppers, Provolone, Marinated Mozzarella, Roasted Red Peppers and Artisan Breads

BAKED BRIE EN CROUTE *(serves 50 guests)*

with Maine Blueberry Compote, served with French Bread and fresh Fruit

BAR HARBOR CRAB DIP *(serves 25 guests)*

with Pita points

SNACKS & DIP

Potato Chips and Pretzels with homemade Dip *(serves 15 guests)*

Bowl of Mixed Nuts *(serves 15 guests)*

displays & presentations

Displays & Presentations



displays & presentations

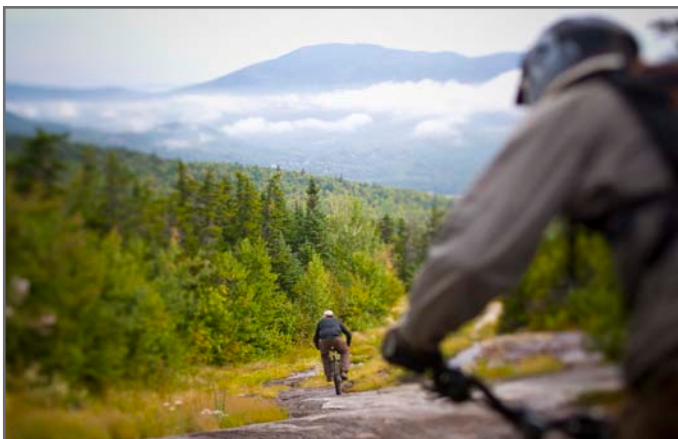
COLD HORS D'OEUVRES (50 pieces)

- Bruschetta with Plum Tomatoes, Fresh Mozzarella and Basil
- Crabmeat with Avocado on a Tortilla Chip
- Dijon Beef and Asparagus Rolls served on a Cracker
- New Potato stuffed with Bacon, Maine Cheese, Chives & Sour Cream
- Assorted Chef's Canapés
- European Cucumber Cup with smoked Salmon
- Rare Beef Tenderloin on toasted Baguette with Horseradish Cream Sauce
- Lobster Salad in Mini Brioche

RAW BAR

- Littleneck Clams on the Half Shell
- Oysters on the Half Shell with a Migenette sauce
- Jumbo Gulf Shrimp with Cocktail Sauce & Garlic Aioli

*seasonal items also available



Sunday River's Mountain Bike Park offers 28 trails, and over 25 miles of lift-serviced riding with varying difficulty levels and terrain.

Displays & Presentations



HOT HORS D'OEUVRES (50 pieces)

- Shumai with a sweet & spicy Chili Sauce
- steamed Pot Stickers with Ginger Sauce
- spicy Chicken Wings with Bleu Cheese Dressing
- Spanakopita
- Chicken Saté with Thai Peanut Sauce
- Chicken Tenders with spicy Honey Mustard
- Mushroom Caps stuffed with Sausage and fresh Herbs
- rolled smoked Chicken Quesadillas
- Vegetarian Spring Rolls with Sweet & Sour Sauce
- Chicken Dijonnaise Brochette
- *Maine* Crab Cakes with Tarragon-Lemon Tartar Sauce
- Teriyaki Beef Brochette
- Jumbo Scallops wrapped in Bacon with Maple Glaze
- Lamb Lollypops with Thyme Mustard & Roasted Garlic
- *Maine* Lobster Salad in Phyllo Dough Purses

displays & presentations

Reception Stations



CAESAR SALAD STATION

- Caesar Salad tossed with Garlic Croutons, fresh Ground Pepper and Shaved Parmesan
- Italian Bread Sticks
- Compliment your salad with sliced grilled Chicken or sautéed Shrimp for an additional charge

TASTE OF TUSCANY PASTA STATION *(Serves a max. of 50 people. Additional attendant required for guarantee above 50 people)*

- choice of 2 pastas: Cheese Tortellini, Fettuccini, Penne
- choice of 2 sauces: Marinara, Creamy Alfredo, Pesto Cream Sauce, Bolognese
- choice of 2: Meatballs, Italian Sausage, sliced grilled Chicken
- shaved Parmesan
- *Maine* Shrimp for an additional charge

SCALLOPS AND SHRIMP STATION

- Jumbo Shrimp and Scallops sautéed with Garlic, Tomatoes, Shallots and White Wine Sauce & Pesto Cream Sauce
- served with Wild Rice

SPECIALTY COFFEE SERVICE

- freshly brewed regular and decaffeinated Coffee and Teas
- gourmet flavored syrups: Hazelnut, French Vanilla, Caramel
- Whipped Cream, Chocolate Shavings, Orange Zest, Crystallized Sugar and Cinnamon Stick

Enhance your coffee service with a variety of Cordials for an additional charge:

- Bailey's Irish Cream, Frangelico, Amaretto, Kahlua and Grand Marnier

reception enhancers

Carving Stations

Minimum of 20 guests.

All Carving Stations are accompanied by Chef's Sides.



HONEY-GLAZED HAM

served with *Maine* Maple-Bourbon Onion-Apple Chutney

PEPPER-CRUSTED TOP ROUND OF BEEF

served with Horseradish Cream and spicy Mustard Sauce

ROASTED TURKEY BREAST

served with Cranberry Relish and home-style Gravy

SLOW-ROASTED ROSEMARY PORK LOIN

served with a *Maine* Cider Sauce

ROAST SIRLOIN OF BEEF

served with roasted Garlic Aioli and Horseradish Cream

WHOLE TENDERLOIN OF BEEF

served with gourmet Mustards & Red Onion Marmalade

reception enhancers

Dinner Buffets

Minimum of 20 guests unless otherwise noted.

All served with freshly brewed Coffee.



NEW ENGLAND BARBECUE *(seasonal outdoor grilling is available)*

- Sunday River Chili
- market Green Salad with House Dressings
- Granny Smith Apple Cole Slaw
- sliced seasonal Fruit
- Bread Basket with Cornbread and Honey Butter
- roasted Herb Potatoes
- Corn on the Cob with melted Butter
- *Maine* Maple Baked Beans with Bacon
- Chef's selection of Pies or Crisp

Select Two Entrées: Barbeque Chicken, spicy Smoked Sausage, grilled Flank Steak or Hamburgers

Substitute BBQ Pork Ribs or Shrimp Skewers for one of your selections at an additional charge

BEAN HOLE BEANS ADD-ON

Add a classic *Maine* tradition to your barbecue! Penobscot Indians cooked beans this way for hundreds of years. When early settlers tried them, they were so good that we continue to go through the trouble of digging a pit and cooking them overnight. Not available during the winter season.

dinner

Dinner Buffets



THE TUSCANY BUFFET

- Italian Wedding or Minestrone Soup
- classic Caesar Salad with Parmesan and Garlic Croutons
- fresh Garlic Bread Sticks
- Antipasto Display
- Shrimp and Scallops with a creamy Sun-dried Tomato Pesto over Penne Pasta
- seared Breast of Chicken with Marsala Wine Sauce
- oven-roasted Red Potatoes with Olive Oil and Rosemary
- Ratatouille of Eggplant, Squash, Tomatoes and Fresh Herbs
- Italian Dessert display

YANKEE LOBSTER BAKE *(minimum of 50 guests, 1 lobster per guest)*

- New England Clam Chowder
- seasonal Greens with Gourmet Dressing
- Granny Smith Apple Cole Slaw
- seasonal fresh Fruit
- Macaroni Salad with *Maine* Shrimp
- Corn on the Cob with melted Butter
- Parsley Red Potatoes
- Cornbread and Biscuits with country Butter
- *Maine* Clams steamed in Beer, or Mussels with White Wine, Herbs, Tomatoes, Garlic
- grilled Sirloin Steak
- *Maine* Lobster with drawn Butter
- *Maine* Blueberry Cobbler

dinner

Dinner Buffets



THE GRAND SUMMIT BUFFET

- Artisan Bread Basket with country Butter
- Chef's Soup selection
- Chef's selection of Starch and seasonal Vegetable Medley
- Chef's selection of assorted Desserts

Choice of any Two Salads:

- market Salad with House Dressings
- classic Caesar Salad with Parmesan and Garlic Croutons
- Macaroni Salad with *Maine* Shrimp
- homemade Potato Salad
- roasted Vegetable Captiva Salad
- marinated Mushroom Salad
- Asian Noodle Salad
- seasonal Fruit Salad

Entrée Selection:

- rotisserie Chicken with a Rosemary Jus
- grilled Chicken Breast with Wild Mushroom Cream
- Herb Chicken with Bourbon-Peppercorn Sauce
- braised Beef Burgundy with Rice Pilaf
- grilled Sirloin with Caramelized Shallot Port Glacé
- roasted Rosemary-Rubbed Pork Loin with Hard Cider Glacé
- Seafood-Stuffed Sole accompanied by Hollandaise Sauce
- Maple-Ginger Glazed Salmon
- coastal Seafood Penne Pasta with Pesto Cream Sauce
- Vegetarian Lasagna
- stuffed Manicotti

dinner

Dinner Buffets



OCTOBERFEST BUFFET

- Beer Cheese Soup
- seasonal Green Salad with Gourmet Dressings
- Artisan Bread Basket
- German Potato Salad
- Knockwurst and Bratwurst steamed in Beer served with Sauerkraut
- sautéed seasonal Vegetables and braised Greens
- roasted Pork Loin with braised Red Cabbage
- grilled Chicken quarters with Apple-Mustard Cream Sauce
- Potato Pancakes with Sour Cream and Apple Sauce
- Dessert display with Apple Cobbler

dinner



Sunday River has 12-hour skiing and riding on weekends and most holidays.

Plated Dinners

Minimum of 20 guests. All meals are 3 courses.



All Plated Dinners include: choice of Salad, Entrée selection, Chef's selection of fresh seasonal Vegetable, appropriate Starch, warm Rolls with Butter, Dessert and freshly brewed Coffee.

SALADS

- seasonal Greens with gourmet House Dressings
- Caesar Salad with Parmesan Cheese and Garlic Croutons

You may upgrade your salad for an additional charge

The Grand Summit Salad: Fresh, mixed spring Greens with sun-dried Cranberries, Raisins, Walnuts and Maine Maple-Mustard Vinaigrette, topped with Cheddar Cheese

Caprese Salad: Tomato, Mozzarella and Fresh Basil drizzled with Balsamic Vinaigrette

SOUP

Soup may be added as a 4th course for an additional charge

- New England Clam Chowder
- Tomato Basil Bisque
- Butternut Squash Bisque with Crème Fraiche
- *Maine* Lobster Bisque

BEEF, PORK AND LAMB

- Herb-rubbed Pork Loin with *Maine* Cider Glacé
- roast Pork Loin glazed with Apple Normandy Sauce
- Rack of Lamb with Maple-Balsamic Glaze
- Filet Mignon with Morel Mushroom Sauce
- Tournedos of Petit Tenderloin with a *Jack Daniels* Demi Glace
- New York Sirloin Steak
- slow-roasted Prime Rib Au Jus
- sliced Peppercorn-crusting Roast Sirloin of Beef

dinner

Plated Dinners



SEAFOOD

- Maple-Ginger Glazed Salmon
- pan-roasted Salmon with Cilantro Pesto
- baked Haddock with Buttery Herb Crust
- roasted Atlantic Salmon with Citrus-Butter sauce & mixed Greens
- Halibut with a Lemon-Fennel Emulsion
- boiled *Maine* Lobster with drawn Butter

POULTRY

- rotisserie Half Chicken with Rosemary Jus
- seared Chicken Breast with Herbed Lemon Cream
- Herbed Chicken Breast with Bourbon-Peppercorn Sauce
- Chicken rolled with Herbed Chevre, Spinach & sun-dried Tomatoes
- Cornish Game Hen with a dried Fruit Wild Rice

DUET SELECTIONS

- Petit Filet Mignon with Port Wine Reduction & marinated Shrimp Skewer
- Salmon with Chipotle-Red Pepper Pesto & Chicken Breast with Lemon-Herb Cream
- Maple-glazed Sea Scallops & grilled Beef Tenderloin with Port Wine Reduction
- pan-seared Breast of Chicken & Rosemary Shrimp Skewer with Lobster Sauce
- Petite Filet Mignon & Lobster Tail

WINE DINNER

Chef's Selection of a 4-course meal paired with wines from around the world.

- California
- South America
- Spain
- Italy
- France

dinner

Plated Dinners



DESSERTS

Selections are included in price of Plated Dinner

- Triple Cream Cheesecake with Raspberry Coulis
- Black and White Cheesecake with Caramel Sauce
- Chocolate Raspberry Torte
- fresh Fruit Tarte with Crème Anglaise
- Strawberry Shortcake with Vanilla Whipped Cream
- deep dish Apple Pie with Caramel Sauce
- Fruit of the Forest Berry Pie
- Tiramisu
- Chocolate Mousse
- Mississippi Mud Torte
- Lemon Blueberry Tarte

You may upgrade your dessert with the following for an additional charge

Symphony of Desserts: miniature Fruit Tart, petite Cheesecake, and Raspberry Chocolate Mousse with Chef's selection of Sauces



Every April, Sunday River hosts the Parrot Head Festival? It's the spring party everyone looks forward to, with Jimmy Buffet cover bands, contests, prizes, parties, pond skimming and more.

dinner

Beverage Service

The Grand Summit Hotel and Conference Center is pleased to host your reception. The following hosted bars are available to make your event enjoyable and memorable. We are happy to consider any special requests that you may have concerning your event.

Please note you must be 21 or older to consume alcohol, and it is also against State Law to bring in your own alcoholic beverages.

We offer cash or hosted beverage bars with options listed below:

- House, Call or Premium options
- Cocktails/Martinis
- Bottled Beer or Draft Beer
- Wine by the Glass
- Cordials
- Multi-liquor Drinks
- Bottled Water, Soda, Juice

LIQUOR SELECTIONS

HOUSE brands include, but are not limited to:

Smirnoff Vodka, Beefeater's Gin, Bacardi Light Rum, Jim Beam Bourbon, Seagram's 7 Whiskey, Cutty Sark Scotch, Sauza Tequila

CALL brands include, but are not limited to:

Absolut Vodka, Stolichnoff Vodka, Tanqueray Gin, Meyers Dark Rum, Captain Morgan Spiced Rum, Jim Beam Black Label, Canadian Club, Dewars White Label Scotch, Jose Cuervo Especial Tequila

Cordials: Bailey's Irish Cream, Sambuca, Kahlua

PREMIUM brands include, but are not limited to:

Grey Goose Vodka, Bombay Sapphire Gin, Maker's Mark Bourbon, Johnny Walker Black, Chivas Regal Scotch, Crown Royal Whiskey, Glenlivet

Cordials: Grand Marnier, Chambord, Frangelico, Amaretto

BEER SELECTIONS

Domestic Beers include but are not limited to: Budweiser, Bud Light, Budweiser Select, Michelob Ultra, O'Douls

Imported Beers and Local Microbrews include but are not limited to: Maine's own Shipyard Brewery (assorted flavors), Amstel Light, Heineken, Corona



beverages

Guarantee

Sunday River requires that all menus be submitted to our Catering & Conference Service Manager at least 3 weeks prior to your function. A final guarantee is required 4 days prior to the event. This guarantee, or the actual number served (whichever is greater), will be the number for which you will be charged. The Sunday River kitchen will prepare food for 5% above the guaranteed guest count. Should the number in your party change considerably, we reserve the right to move your group to a more appropriately sized room or location.

All food and beverage served at Sunday River must be prepared and served by resort staff. No outside food or beverage can be brought to a resort function (an exception is made for wedding cakes prepared by a licensed food service professional).

Dining

Buffet tables are replenished frequently to maintain a quality appearance and provide each guest with every selection. Buffets are priced for 90-minute duration only. At the conclusion of each buffet function, all food and beverages (with the exception of wedding cakes) become the property of Sunday River and cannot be taken from the banquet function.

Due to the delicate preparation involved with food service, Sunday River shall not be responsible for food quality should meal periods be delayed by the customer in excess of 30 minutes beyond the pre-arranged mealtime.

Functions served with less than the required minimum attendance of 20 people will be charged a per guest surcharge up to the minimum of 20 people required. Plated options are suggested for groups this size. Small group menus are available, please ask your Conference Service Manager.



Décor

We are ready to assist you with all décor. Caution is requested when attaching items to walls, doors, or ceilings. No nails, pins, or tacks of any sort may be used. Please notify us of your needs so we can assist you with the installation and the materials needed to do so. Any damages due to careless decorating will be the group's responsibility.

Security/Engineering

Sunday River cannot assume liability or responsibility for damage or loss of personal property or equipment left in any meeting or banquet room. The Resort may require additional security staff for event functions. Your Conference Service Manager can assist you with these arrangements.



Sunday River is committed to making your conference, wedding or special event the very best it can be.

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