



CONTINENTAL BREAKFAST

BUILD YOUR OWN CONTINENTAL

Four items \$10.50 or \$3.00 per item

- Coffees & Teas
- Assorted Muffins
- Freshly Sliced Fruit or Fruit Salad or Whole Fruit (VG)
- Assorted Bagels & Cream Cheeses
- Orange Juice, Cranberry Juice, Grapefruit Juice (VG, GF)
- Oatmeal with Cranberries, Raisins & Brown Sugar (V)
- Assorted Gourmet Donuts
- Greek or Plain Yogurt, Granola & Mixed Berries (V)
- Bacon (GF)
- Coffee Cake
- Sweet Breads
- Peak Cinnamon Roll
- Scones
- Baked Oatmeal

BREAKFAST ENHANCEMENTS

Breakfast Sandwiches

- English Muffin, Biscuit, or Burrito \$5.00 each
- Bagel or Croissant \$5.50 each
- Choice of Two: Bacon, Turkey Bacon, Sausage, Chicken Sausage, Ham or Veggie

Quiche \$3.50

Choice of two:

- Traditional Cheese (V)
- Bacon & Cheese
- Spinach & Cheese (V)
- Potato-Crusted Quiche

Individual Pre-Made Parfaits (V) \$2.00

Cinnamon Roll Bread Pudding (V) \$3.50

CHEF-ATTENDED BREAKFAST STATIONS

Omelet Station \$9.00

Eggs, Cheese, Bacon, Sausage, Ham, Onions, Peppers, Mushrooms, Spinach, Banana Peppers, Tomatoes

Crepe Station \$9.00

Mascarpone, Cheese, Blueberries, Strawberries, Chocolate Chips, Chocolate Syrup, Maraschino Cherries, Blackberries, Raspberries

Parfait Station \$9.00

Greek, Vanilla, Flavored Yogurt, House Granola, Berries, Dried Fruit, Nuts, Honey

HOT BREAKFAST BUFFET

All breakfast buffets include freshly sliced fruit, assorted juices, coffees & teas.

- One Entrée & Two Sides \$13.50
- Two Entrées & Two Sides \$16.50
- Two Entrées & Three Sides with Assorted Muffins & Pastries \$19.50
- Additional Entrées \$3.50
- Additional Sides \$3.00

ENTRÉES:

- Traditional Scrambled Eggs (V, GF)
- Cheese Scramble (V, GF)
- Vegetable Scramble (V, GF)
- Sunday River Signature Scramble
- French Toast (V)
- Blueberry Pancakes (V)
- Sweet Potato Quinoa Pancakes (V)
- Traditional Pancakes (V)
- Quiche
- Birds Nest Eggs
- Frittata (Vegetarian, Meat or, Cheese)
- Biscuits & Gravy

SIDES:

- Sausage Patties
- Sausage Links
- Chicken Sausage Links
- Vegetarian Sausage Links (V)
- Bacon
- Turkey Bacon
- Vegetarian Bacon (V)
- Ham
- Corned Beef Hash
- Sunday River Signature Hash
- Vegetarian Hash (V)
- Hash Browns (V)
- Home Fries
- Potatoes O'Brien
- Potatoes Lyonnaise

BEVERAGE PACKAGE

Includes selection of Coffee by Design gourmet regular & decaf coffees, teas, and assorted Coca-Cola products.

Four hours \$10.00

* Access to hotel restaurant's breakfast buffet is available to groups. Please ask for details.





A.M. BREAKS

All About Apples (V) \$5.00

Apples, Caramel Sauce, Apple Smoothies, Apple Muffins, & Apple Cider

Farmer's Break (V) \$5.00

Biscuits and Cornbread with Assorted Jams, & Butter

Maple Break (V) \$6.50

Banana Walnut Bread with Maple Butter, Pecan Maple Tarts, & Pears

P.M. BREAKS

Sunday River Signature Break (V) \$4.50

Naan Bread, Pita Chips, Veggies, Hummus, Olive Tapenade, Sundried Tomato Tapenade, & Spinach Dip

Build Your Own Trail Mix Break (V) \$6.00

Three Types of Nuts, Yogurt Covered Raisins, Dried Fruits, Mini Pretzels, Candy, Sunflower Seeds, Coconut, Granola, Wasabi Peas, Gold Fish, Chex Mix, & Chocolate Covered Raisins

Chip Break \$6.50

Kale Chips, a Trio of House-Made Potato Chips, & Assorted Dips

Maine Break \$7.50

Assorted Whoopie Pies, Sunday River Trail Mix Cookies, & Muddy Buddies

A LA CART ITEMS

Per dozen unless otherwise noted

- Cookies (V) \$20.00
- Brownies (V) \$20.00
- Cinnamon Rolls (V) \$22.00
- Muffins (V) \$22.00
- Coffee Cake (V) \$22.00
- Trail Mix Cookie (V) \$22.00
- Dessert Bars (V) \$24.00

- Whoopie Pies \$26.00
- Fruit (V) \$2.50 / each
- Low Fat Yogurt (V) \$2.50 / each
- Cereal (V) \$3.00 / each

BEVERAGES

- Coffee, Decaf, Tea \$35 / 1.5 gallon
- Lemonade, Iced Tea, or Fruit Punch \$14.00 / pitcher
- Orange, Grapefruit, Cranberry, or Fruit Juice \$15.00 / pitcher
- Fruit Juices \$3.00 / each
- Assorted Coca-Cola Products \$3.00 / each
- Bottled & Sparkling Water \$3.00 / each





LUNCH LIGHT OPTIONS

Includes choice of two beverages from iced tea, sweet tea, unsweetened tea, and lemonade; choice of two sides; and chef's choice of a tier one dessert.

Gourmet Deli Sandwiches \$16.50

Choice of Three Pre-Made Sandwiches or Wraps:
Turkey, Baby Arugula, Tomato, Muenster Cheese, Avocado Lime Aioli, & Bacon
Ham, Swiss, Sundried Tomato Pesto, Asparagus, & Arugula
Apple Pecan Dijon Chicken Salad & Spinach
Edamame Spread, Dijon Mustard, Roasted Tomatoes, Arugula, & Cucumber (V)
Grilled Veggie with Garam Masala Carrot Hummus & Sprouts (V)
Egg Salad (V)
Maine Lobster Roll add \$10.00
Simplified Sandwich Options Available

Summer Grill Table \$17.50

Honey Buttered Cornbread
Pulled Pork with Maine Blueberry BBQ (GF)
Spiced Rubbed Chicken Thighs with Honey Cranberry Mustard Glaze
Slider Buns
Sugared Watermelon Wedges (or Tier 1 dessert substitute)

Italian Table \$17.50

Garlic Bread
Provencal Vegetable Medley (Onions, Tomatoes, Herbs)
Grilled Sweet Italian Sausage or Roasted Chicken with Sundried Tomatoes, Spinach, & Parmesan
Lasagna Roll-Ups with Roasted Red Pepper Marinara (V)
Assorted Italian Ice (or Tier 1 Dessert Substitute)

Soup & Salad Table \$19.50

Choice of Two: Clam Chowder, Fish Chowder, Chicken Noodle, Turkey Wild Rice, Quinoa Sweet Potato Chili, Carrot & Ginger (V, GF)
Choice of Two: Spring Mix, Romaine, Arugula
Assorted Toppings: Tomatoes, Cucumbers, Carrots, Onions, Green Peppers, Nuts, Flax, Chia Seeds, Croutons, & Jerk Marinated Tofu
Choice of Two: Maine Shrimp, Grilled Flank Steak, Marinated Chicken. All chilled, 2 oz.
Blueberry Balsamic Vinaigrette & Blood Orange Yogurt Dressing (V, GF)

SIDES

Garden Salad (VG, GF)
Tomato Cucumber Salad (VG, GF)
House-Made Chips
Chef's Choice Soup

Pasta Salad
Fingerling Potato Salad
Fruit Salad with Quinoa Lime Dressing (V, GF)

Caesar Salad
Baked Beans (GF)
Assorted Fruit Salad
Additional Sides \$3.00

EXECUTIVE LUNCH

A la carte luncheons from open restaurant (Max 15 people)

Selected items only

Must be ordered two hours in advance





LUNCH BUFFET

One Entrée & Two Sides \$20.00

Two Entrées & Two Sides \$24.00

Two Entrées & Three Sides \$26.00

All buffets include iced tea, lemonade, garden salad, dinner roll, and chef's choice of dessert.

Additional \$4.00 charge if served after 4 p.m.

ENTRÉES

Homemade Meatloaf & Gravy
Grilled BBQ Beef Tips
Sliced Roast Beef
Grilled Jerk Chicken Thighs
Roasted Chicken Quarters (GF)
Pesto Crusted Chicken Breasts
Chicken Parmesan

Sliced Baked Ham (GF)
Pork Tenderloin with Blueberry Applesauce
Sliced Pork Loin with Cornbread Stuffing
Classic New England Ritz Cracker
Haddock with Butter & Lemon
Grilled Shrimp Kabobs (GF)

Searched Salmon Filets (GF)
Curried Vegetable Kabob (V)
Baked Stuffed Portabella Mushrooms (V)
Black Bean Cakes with Rum Mango Sauce (V)

Additional Entrees \$5.50

SIDES

Rice Pilaf
Mashed Potato (GF)
Fingerling Potato Salad (GF)
Roasted Cauliflower (V, GF)
Broccoli with Lemon Butter (V, GF)

Quinoa Pilaf
Garlic Mashed Potato (GF)
Italian Herb Roasted Potato
Pasta Salad
Roasted Sweet Potato

Green Beans (V, GF)
Wild Rice Salad (cold)
Glazed Tri-Colored Carrots
Mixed Seasonal Vegetable
Coleslaw (V)

ADDITIONAL SIDES \$3.50

Soups add \$3.50

Chicken Noodle
Vegetable (V)
Beef Vegetable
French Onion

Cream of Potato & Bacon
Minestrone
Roasted Tomato Basil
Corn Chowder

New England Clam
Spicy Crab Chowder
Maine Lobster Chowder

Family-style service available for \$8.00 per person

for groups of 50 or less

*Maine Lobster Bake lunches available upon request

LUNCH ON-THE-GO

BAGGED LUNCH \$10.00

Choice of Ham & American Cheese, Roast Beef & Cheddar, Peanut Butter & Jelly, or Peanut Butter & Fluff on White or Wheat Bread, plus Whole Fruit, Cookie, and Soda or Water.

BOXED LUNCH

Includes Fruit, Cookie or Brownie, & Soda or Bottled Water

Chef Salad \$15.00

Romaine, Sliced Egg, Turkey, Ham, Swiss, Cheddar, Tomatoes, Cucumbers, & Carrots

Caesar Salad \$15.00

Romaine, Parmesan, Croutons, & Classic Dressing

Gourmet Wrap or Sandwich \$16.50

Choice of Deli Cart Sandwiches

Chilled Asian Noodle Salad with Grilled Chicken \$16.50

Lo-Mein Noodles, Carrots, Diced Peppers, Soy, Honey, & Pineapples

Cold Fried Chicken \$16.50

Crispy Fried Chicken, Potato Salad, Cornbread, & Cole Slaw

Grilled Chicken Cobb Salad or Signature Salad \$20.00

Romaine, Chicken, Eggs, Bacon, Blue Cheese, Avocados, Red Onion, & Tomatoes

All prices subject an 18% service charge and 8% tax.





PASSED HORS D'OEUVRES

(Minimum 50 pieces per item)

Cold

\$2.00 / piece

Tomato Basil Bruschetta (V)
Smoked Chicken, Brie, Blueberry Gastrique, & Scallions (Served on a Spoon)
Toasted Brown Bread, Maple Ham, Baked Beans, & Roasted Beet
Pickled Corn, Tomato, Brie, & Pumpnickel Rye (V)

\$2.50 / piece

Cowboy Caviar, Avocado, Lime & Cream Phyllo Cup
Wild Mushroom Duxelle on Toasted Crostini
Vegetable Summer Roll (V)

\$3.50 / piece

Blackened Beef, Tomato Horseradish, & Onion Jam
Maine Shrimp Summer Roll
Roasted Pine Nut Hummus, Three-Onion Eggplant Caponata, & Grilled Pita (V)

Hot

\$2.00 / piece

Chicken Wings
Spinach Artichoke Stuffed Mushrooms (V)
Spanakopita
Swedish Meatballs (Served on a Bamboo Spoon)
Steamed Pot Stickers with Ginger Sauce

\$2.50 / piece

Maple Cinnamon Cayenne North Country Bacon on Skewer
Chicken Satay
Slow Roasted St. Louis Ribs
Chicken Fingers with Dipping Sauce

\$3.50 / piece

Pork Belly, Apple Slaw, Asian BBQ, & Pickled Carrots on a Steamed Bun
Duck Confit, Cranberry Raspberry Reduction in Phyllo Cup
Blueberry Venison-Stuffed Mushroom

\$4.00 / piece

Bacon-Wrapped Scallops
Lamb Lollypops
Lobster Cod Cakes
Beef Satay

STATIONED PLATTERS

Maine Charcuterie \$8.00

Selection of Maine Cheeses and Meats, Whole Grain Mustard, Jams, Pickled Vegetables, Peppadew Peppers, Crusty Bread, & Crackers

Dips & Bread \$6.00

Two Types Hummus and Pesto, Assorted Tapenades, Quinoa, Tabbouleh, Feta, Minced Herbs, Roasted Radishes, Eggplant Relish, & Roasted Vegetables served with Baguettes, Ciabatta, & Flatbread (V)

New England Cheese Display \$7.00

Four Select Cheeses with Berries, Crackers, Crusty Bread, Crudité, Yogurt Dip, & Hummus (V)

Jumbo Shrimp Cocktail \$7.00

Choice of Traditional or Cajun Peel-and-eat Shrimp with Cocktail Sauce, Avocado Crema, Chipotle Remoulade, Lemon, Louie Sauce, & Horseradish

CHEF-ATTENDED CARVING STATIONS

Cinnamon Salt Crusted Pork Loin with Maple Apple Sauce (GF) \$8.00

Sage and Bacon Roasted Turkey Breast with Blueberry Cranberry Compote \$10.00

Salmon and Wild Rice Encroute \$11.00

Coffee-Dusted Beef Tenderloin \$16.00

Prime Rib with Horseradish & Sunday River Steak Sauce (GF) \$17.00

Chef Attendant included in all prices.





ACTION STATIONS

Chef-Attended Pasta Station \$8.50

Includes Garlic Bread, Salad, & Shaved Parmesan

- Choose Two: Cheese Tortellini, Fettuccini, or Penne
- Choose Two: Marinara, Alfredo, Pesto Cream, or Bolognese
- Choose Two: Meatballs, Italian Sausage, or Sliced Grilled Chicken

Add Jumbo Shrimp \$3.75

Chef-Attended Stir Fry Station \$9.00

Lo Mein, Brown and White Rice, Teriyaki and Szechuan Sauces, Mixed Vegetables, Chicken and Shrimp, with Spring Rolls or Crab Rangoon

Baked Potato Bar \$7.00

Sweet and Brown Potatoes with Brown Sugar, Cinnamon, Diced Apples, Chives, Bacon, Broccoli, Smoked Cheddar, Sour Cream, Caramelized Onions, & Sautéed Mushrooms

Chef-Attended Assorted Salad \$10.00

Caesar, Garden, & Signature Salads with House Dressings

Mac & Cheese Bar \$8.00

Toppings include Wild Mushrooms, Bacon, Avocado, Broccoli, Roasted Tomatoes, Caramelized Onions, Herbed Bread Crumbs, Chopped Asparagus, a Sautéed Spinach-Kale Blend, & Signature Sauce

Chef-Attended Grilled Cheese \$10.00

Focaccia or Rye Bread with Choice of Two: Tomatoes, Bacon, Onions, Smoked Cheddar, Brie, Caramelized Onions and Apples, Cranberry Apple Butter, Smoked Ham, Gruyere, Caprese, Basil Pesto, & Mozzarella

Bruschetta \$11.00

Focaccia Crostini with Choice of Two:

Asiago, Tomatoes, Basil, Fresh Mozzarella, Gorgonzola, Crumbled Feta, Parmesan, Grilled Eggplant, Roasted Tomatoes, Grilled Portabella Mushrooms, Peppers, Baby Arugula, Spinach, Sliced Prosciutto, Grilled Chicken, Olive Tapenade, Cannellini Bean Puree, Walnut Pesto, Olive Oil, Roasted Garlic & Balsamic Glaze

S'mores Bar \$7.00

Graham Crackers, Vanilla Wafers, Marshmallows, Hershey Bars, Reese Cups & Peppermint Patties

Ice Cream Sundae Bar \$8.00

Gifford's Ice Cream, Sprinkles, Fruit, Chocolate Chips, Assorted Candies, Nuts, Bacon, & Hot Fudge, Caramel, & Strawberry Sauces

Ice Cream Stand \$6.00

Hoodie Cups, Fudgcicles, Ice Cream Sandwiches & Bomb Pops

** Carving and action stations are portioned as additions to cocktail receptions or dinners and are not intended to be full meals.*





DINNER BUFFET

All Include Garden Salad, Warm Rolls with Butter, Tier Two Dessert, Coffee & Teas.

Two Entrées & Two Sides \$32.00

Two Entrées & Three Sides \$35.00

Three Entrées & Three Sides \$39.00

Entrées

- Shepherd's Pie Beef Tips
- Roasted Strip Loin of Beef with Cipollini Onion Mushroom Ragout & Red Wine Demi-Glace
- Pretzel Encrusted Statler Chicken Breast with Herb Dijon Cream Sauce
- Buttermilk and Honey Marinated Boneless Chicken Breast with Brown Sugar BBQ Glaze, Cherries, & Blueberries
- Bacon Wrapped Pork Loin with Molasses Sherry Glaze
- Honey Sesame Pork Tenderloin with Ginger Gravy
- Shellfish Stir-Fry served on Quinoa Pilaf with White Wine Butter Sauce
- Seared Salmon with Tomato Caper Relish (GF)
- Baked Cod Encrusted with Potato and Chive with Sweet Corn Butter
- Quinoa Cakes Served with Lemon Tahini Sauce (V)
- Ricotta Gnocchi with Pomodoro Sauce (V)

Additional Entrees \$8.00

Sides

- Sweet and Yukon Potato Mash with Goat Cheese and Maple Candied Pecans (V)
- Garlic Smashed Potatoes (V, GF)
- Wild Rice and Grain Pilaf with Cranberries
- Rice Pilaf
- Balsamic Bacon Roasted Brussels Sprouts (GF)
- Zucchini and Summer Squash Gratin (V)
- Roasted Asparagus with Lemon and Parsley (V)
- Maple Bourbon Roasted Tri-Color Carrots (V)
- Herb Roasted Root Vegetables (V)
- Roasted Vegetable Farro

Additional Sides \$5.00

Soups

add \$3.50

- Chicken Noodle Vegetable (V)
- Beef Vegetable
- French Onion
- Cream of Potato & Bacon
- Minestrone
- Roasted Tomato Basil
- Corn Chowder
- New England Clam Chowder
- Spicy Crab Chowder
- Maine Lobster Chowder





PLATED DINNER

Includes Sunday River Signature Salad, Warm Rolls with Butter, Signature Dessert, Coffee & Teas.

Beef

8 oz. Braised Short Rib with Maine Blueberry BBQ, Roasted Sweet Potato Mash, & Corn Puree \$35.00

8 oz. Beef Tenderloin with Bourbon Peppercorn Demi, Roasted Herbed Fingerling Potatoes, & Seasonal Vegetable \$38.00

Poultry

Seared Statler Chicken Breast with Roasted Fennel and Artichokes, Rosemary Shallot Mashed Yukon Potatoes, & White Wine Tarragon Jus (GF) \$27.00

Seared Statler Chicken Breast with Chowder-Style Bacon Onion Risotto, Creamed Spinach, & Kale \$27.00

Pork

Pepper Crusted Pork Loin with Cherry Amaretto Butter, Goat Cheese Crushed Sweet Potatoes, & Seasonal Vegetable (GF) \$30.00
Grilled Pork Chop with Bacon Onion Jam, Herbed Cream Cheese Mash, & Seasonal Vegetable (GF) \$30.00

Seafood

New England Haddock with Herbed Butter, Cracker, and Shellfish Topping; Wild Rice Pilaf, & Seasonal Vegetable \$30.00
Seared Salmon with Tzatziki Sauce, Pickled Cucumber, Wild Rice Pilaf, & Seasonal Vegetable (GF) \$33.00

Vegetarian

Maine Wild Mushroom and Brie Risotto with Seasonal Vegetable (V, GF) \$25.00
Toasted Quinoa-Stuffed Eggplant with Charred Asparagus, Mushroom Salsa, & Saffron Tomato Coulis (V, GF) \$25.00

Other

Seared Duck Breast with Blueberry Rosemary Butter, Seasonal Vegetable, & Spinach Caramelized Onion Ciabatta Bread Pudding (GF) \$42.00
Slow Roasted Duck with Hoisin Glaze, Seasonal Vegetable, & Sweet Potato Mushroom Hash \$42.00
Venison Ossobuco with Pineland Smoked Cheddar Polenta, Roasted Tomato Chutney, & Seasonal Vegetable \$44.00
Almond Sunflower Encrusted Lamb Rack with Lemon Herbed Roasted Beets, Seasonal Vegetable, & Dijon Beurre Rouge \$44.00

DINNER ENHANCEMENTS

Intermezzo Sorbet (VG, GF) \$3.50
Crab Cakes \$6.50
Sirloin Beef Tips \$7.00
Shrimp Skewer \$8.00
Lobster Tail \$13.00
Diver Scallops \$13.00
Filet Mignon \$13.00

SOUPS ADD \$3.50

Chicken Noodle
Vegetable (V)
Beef Vegetable
French Onion
Cream of Potato & Bacon
Minestrone
Roasted Tomato Basil
Corn Chowder
New England Clam Chowder
Spicy Crab Chowder
Maine Lobster Chowder

TRADITIONAL MAINE LOBSTER BAKE \$65.00

One lobster per person

1 ¼ lb. Maine Lobster with Drawn Butter
Granny Smith Apple Cole Slaw
Parsley Red Potatoes or Red Potato Salad
Corn on the Cob with Melted Butter
Cornbread and Biscuits with Country Butter
Maine Blueberry Cobbler or Blueberry Buckle Cake

LOBSTER BAKE ENHANCEMENTS

Seasonal Greens with Gourmet Dressing (V) \$3.50
Sliced Seasonal Fruit (V) \$3.50
Macaroni Salad with Shrimp \$4.50
Pasta Salad \$4.50
New England Clam Chowder \$4.50
Grilled BBQ Chicken Quarters \$5.50
Grilled Portabella Mushroom (V) \$5.50
Spicy Crab & Lobster Bisque \$5.50
Sausage, Peppers & Onions \$5.50
Steamed Maine Mussels with White Wine, Herbs, & Garlic \$6.50
Sunday River Baked Beans (GF) \$6.50
Grilled Shrimp Skewer \$8.00
Veggie Kabob (V) \$8.00
Grilled N.Y. Strip Sirloin Steak (GF) \$10.00





Tier 1

Cookies
Brownies
Dessert Bars
Assorted Mousse Cups

Tier 2

Blueberry Pie
Apple Pie
Cheesecake
Chocolate Cake
Vanilla Cake
Ice Cream
Blueberry Cobbler
Apple Crisp

Tier 3

Premium Cheesecakes
Tiramisu
Crème Brûlée
Lemon Blueberry Mascarpone Cake
German Chocolate Cake
Triple Chocolate Cake

Flambé Presentation

Bananas Foster
Apple Jubilee
Maple Bourbon Pecan Delight

Please inquire about upgrading desserts.





CASH & HOSTED BARS

Guests purchase their own beverages at cash bars. Hosted bars are charged to one master account based on number of drinks consumed, plus an 18% service fee. Beverage coupons available upon request.

BEER

	Domestic	Micro
Bottled	\$4.75	\$5.75
Keg	\$425	\$550

Please ask about current selections. Maine craft beers available upon request.

WINE

House	Select	Premium
\$7	\$8.50	\$11

Please ask about current selections. Bottles available upon request.

COCKTAILS

House	Select	Premium
\$7	\$8	\$10

NON-ALCOHOLIC

Soft Drinks	Fruit Juices	Bottled Water
\$3	\$3	\$3

Cash and hosted bars are subject to a surcharge of \$75 if volume is less than \$350 in the first 90 minutes.

HOURLY BAR

Hourly bar service is designed to assist with budgeting and is charged to a master account. Rates are per guest, per time period, and subject to 18% service fee. Amount charged is based on guaranteed attendance or actual attendance, whichever is higher.

RATES BY HOUR

	House	Select	Premium
Three Hours	\$32	\$36	\$44
Each Additional Hour	\$7	\$8	\$10



HOUSE ●

Ice Pik Vodka, Bombay Gin, Bacardi Light Rum, Jim Beam White Label, Seagram's 7, Cutty Sark, Sauza, Captain Morgan

SELECT ■

Stoli Flavored Vodkas, Tanqueray, Meyers Dark Rum, Jim Beam Black Label, Jack Daniels, Seagram's VO, Dewars White Label, Hornitos, Gosling's Black Seal

PREMIUM ◆

Ketel One, Bombay Sapphire, Maker's Mark, Crown Royal, Tres Generaciones, Glenlivet

CORDIALS

Grand Marnier, Chambord, Frangelico, Amaretto di Saronno, Sambuca

Bars include full set-up including fruits and mixers, and are provided at a ratio of one per 125 guests. Additional bars or banquet servers available for an additional fee.

*All pricing subject to Maine sales tax.





Minimums

All banquet functions are subject to a 20-guest minimum.

Pricing

All prices are per person unless otherwise noted and subject to an 18% service charge plus the prevailing Maine state tax.

Dietary Restrictions

Menu items are marked with a V, GF, or VG to indicate Vegetarian, Gluten Free, or Vegan.

Guarantee

Sunday River requires that clients confirm all menus at least three weeks in advance of event, with a final guarantee on guest count required seven days prior. This guarantee, or the actual number served (whichever is greater), will be the number for which you will be charged. 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 (exceptions made for wedding cakes prepared by a licensed food service professional).

Dining

Breakfast is available from 6:00 a.m. to 10:00 a.m., lunch from 11:00 a.m. to 3:00 p.m., and dinner from 5:00 p.m. to 9:00 p.m. Meals served outside of these times may be subject to an additional charge.

Buffets are based on a 90-minute schedule, with items replenished frequently to maintain a quality appearance and provide each guest with every selection. At the conclusion of buffet functions, remaining food and beverages (with the exception of wedding cakes) are retained by Sunday River and cannot be taken from the banquet function. Breaks are based on a 30-minute schedule. Extended schedules are available at an additional cost.

Meals served with less than the required minimum attendance will be charged a per guest surcharge up to the minimum. Plated options are suggested for groups this size. Small group menus are available upon request.

Due to the 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.

Alcoholic Beverage Policy

Alcoholic beverages may not be brought into the event from outside sources by customers or event attendees. The customer acknowledges that the sale, service, and consumption of alcoholic beverages is regulated by the Maine State Alcoholic Beverage Commission. Sunday River, as an alcoholic beverage licensee, is subject to the regulations put forth by said commission.

Damage & Loss

Sunday River will not assume responsibility for damage or loss of equipment or property belonging to the customer and their guests or attendees. Charges incurred by damage or loss of any items contracted for the customer through an outside vendor is the sole responsibility of the customer. Customer agrees to be responsible for any damages incurred to Sunday River by the patron, guests, or any person connected in any way with said event.

Décor

Please notify us of any decoration needs so we can assist you with installation. Caution is requested when attaching materials to walls, doors, or ceilings, and no nails or tacks of any sort may be used. Any damage due to careless decorating will be the customer's responsibility.

